



# VIU MANENT SECRETO MALBEC



## APPELLATION

Valle de Colchagua, Chile

## VARIETALS

85% Malbec, and 15% Other Reds

## VINEYARD

El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 22 years. Piedmont of geological origin with a 5–8% slope. The soil presents very good porosity and drainage with a very well structured first horizon of clay and gravel.

## VINIFICATION

10% of the wine was aged for 10 months in French oak barrels, 22% in foudres and 2% in concrete eggs tanks. The remaining 66% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

## WINEMAKER'S NOTES

With an intense red color and glints of violet. The nose shows intense aromas of red fruits and spice, accompanied by an elegant mineral note reminiscent of graphite. On the palate there are notes of blue fruit together with a hint of black and pink pepper, accompanied by firm, silky, well-integrated tannins and an elegant, balanced finish.

## FOOD PAIRING

Try with milanese or stuffed pasta, sweet and sour pork. Grilled sausages, hamburgers or eggplant stew.



**GLASSWARE**

Universal Red Glass



**AGING**

4 - 7 Years



**DECANT**

30 Minutes



**SERVE TEMP**

62- 66° F