

VIU MANENT SECRETO SAUVIGNON BLANC



APPELLATION

San Carlos de Cunaco, Valle de Colchagua, Chile

VARIETALS

100% Sauvignon Blanc

VINEYARD

The grapes for this wine came from two vineyards located near Las Dichas sector, approximately 11 km from the sea. All of the vineyards are planted on granitic soils. Quartz incrustated in the Las Dichas Vineyard lends the wine a mineral character.

VINIFICATION

The grapes were destemmed without crushing and then cold macerated in a pneumatic press for 6–8 hours for greater intensity of the aromas and flavors contained in the skins. The fermentation took place in stainless steel tanks between 12–18°C. After the alcoholic fermentation the wine was aged for 4 months on its fine lees.

WINEMAKER'S NOTES

Pale yellow in color with glints of green, the wine is intense on the nose, with white fruit and flowers as well as subtle notes of green chili pepper and sea salt. It is fresh on the palate with character, showing expressive, fruity, and mineral notes due to the coastal origin. It's deep, and has a long, pleasing finish.

FOOD PAIRING

The perfect companion for fresh shellfish, or fish like sashimi. Cold soup like gazpacho or vegetable platters.



GLASSWARE

Universal White
Wine Glass



AGING

3 - 5 Years



DECANT

15 Minutes
(optional)



**SERVE
TEMP**

52- 58° F