



VIU MANENT SECRETO VIOGNIER



APPELLATION

San Carlos de Cunaco, Valle de Colchagua, Chile

VARIETALS

85% Viognier, and 15% Other Whites

VINEYARD

The vine's average age is 21 years old. The vineyards are alluvial in origin and sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage, and expandable clay that is able to administer the delivery of water to the plant throughout the year.

VINIFICATION

Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16–20°C. 80% of the wine fermented in contact with French oak staves. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate.

WINEMAKER'S NOTES

The wine presents a straw-yellow color, clean and bright. The nose show aromas of tropical fruit including grapefruit, as well as honeyed notes and citrus peel. The palate is fresh and balanced, showing a balance with the texture, with nice volume and a prolonged finish.

FOOD PAIRING

Enjoy together with oily fish carpaccio like grouper, tuna, or salmon. King-crab stew, shrimp or octopus risotto. Grilled chicken or sweet and sour chicken.



GLASSWARE

Universal White
Wine Glass



AGING

3 - 5 Years



DECANT

15 Minutes
(optional)



**SERVE
TEMP**

52- 58° F

HENDRY
PREMIUM IMPORTS