



## Secreto de Viu Manent 2010 – Carménère

### VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The vines were planted 6 years ago, on average.

Soil: Shallow, moderately fertile hillside soil.

Climate: Annual precipitation was 480 mm, concentrated in the winter months. Summer was dry, with no rainfall at all until May 5. The 2010 harvest was colder than normal in Chile, especially in the Colchagua Valley. The wines are generally fresher, with more natural acidity and less alcohol.

Vineyard management: The vertically trained, spur-pruned vines are planted with a density of ,5714 plants per hectare. Excess shoots were pulled in spring and in early summer, while manual leaf pulling in early March increased exposure of the grapes.

### VINIFICATION

Variety: Carménère 85% and a “secret” 15%

Harvesting: The grapes were hand picked from May 7 to 14, 2010.

Vinification: The grapes were hand-selected, then destemmed, crushed and placed in stainless steel tanks. A 5-day cold pre-fermentation maceration followed at 8°C (46°F) for better extraction of color and aromas. Alcoholic fermentation was carried out with native yeasts at 26°–28°C (79°–82°F). Two brief pumpovers were carried out daily to extract only the most elegant tannins and produce a friendlier, fruitier wine. This was followed by natural malolactic fermentation in oak barrels.

Oak Treatment: The wine was aged for 6 months in French (95%) and American (5%) oak barrels. The remaining 20% was aged in stainless steel tanks to enhance crispness and fruit in the final blend.

### LABORATORY ANALYSIS

Alcohol 14.2% vol.

pH: 3.46

Total Acidity: 5.2 g/l

Residual Sugar: 2.5 g/l

Volatile Acidity: 0.47 g/l

### TASTING NOTES

A deep dark violet color, this wine is complex, fruity and spicy on the nose, with notable black fruit such as plums and black cherries, black pepper, and a subtle note of tobacco. It is complex and elegant on the palate, with abundant fruit and well-rounded tannins, moderate concentration, a refreshing mouthfeel, and a pleasing, persistent finish.

### AGING POTENTIAL

Drink immediately or cellar for 6 years.

FAMILY OWNED SINCE 1935