



### Secreto de Viu Manent 2010 – Sauvignon Blanc

#### VITICULTURE

**Vineyard:** Sourced from 2 vineyards located in the Casablanca Valley. The first one is located next to the Casablanca town and the other in Las Dichas, which is the coolest area in Casablanca, just 11 km away from the ocean.  
**Soil:** Both vineyards are planted in slopes over granitic soil. There are quartz deposits in the soil of Las Dichas vineyard that explain the mineral character of the wine.  
**Climate:** Yearly average rainfall of 400 mm, concentrated in the winter months. Summers are dry with moderately warm days (with a maximum temperature of 25°C) and cool nights. There is a strong marine influence, due to the proximity of both vineyards to the sea (22 and 11 kilometers away) Temperatures are moderated by the presence of morning fogs and sea breezes from the Pacific Ocean.  
**Vineyard Management:** Planting density of 5000 vines/hectare, trained to a vertical shoot positioned canopy system and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning of summer. The vines were managed trying to keep a maximum shade and therefore maximum retention of fresh green fruit flavors and natural acidity.

#### WINEMAKING

**Grape Variety:** Sauvignon Blanc 85% and 15% other undisclosed varieties.  
**Harvest:** The fruit was hand harvested between the 24 - 30th, of March 2010.  
**Winemaking Techniques:** The grapes were sorted at a selection table, destemmed, chilled, and macerated in the pneumatic press at 8°C (46°F) for 8 hours in order to increase the extraction of aromas and flavours from the skin. Alcoholic fermentation took place with selected yeasts and controlled temperatures between 10° and 11.5°C (50°–53°F). After the alcoholic fermentation the wine was aged over its lees for 2 months. The process was completely reductive.  
**Oak:** No oak.

#### LABORATORY ANALYSIS

Alcohol: 13.0 %vol  
pH: 3.17  
Titratable Acidity: 7.4 g/L  
Residual Sugar: 2.8 g/L  
Volatile Acidity: 0.4 g/L

#### TASTING NOTES

Very young, clean, and brilliant light greenish-yellow. Presents a very intense and delicate nose marked by fresh fruits and mineral notes such as sea salt, citrus peel, white onion, citrus and lime. This wine stands out for its character and freshness, with mineral and fruit flavors, pronounced acidity and body that lead to a long finish that ends on appetizing notes of green onion and thyme.

CELLARING POTENTIAL Ready to drink now.

FAMILY OWNED SINCE 1935