



SYRAH SECRETO DE VIU MANENT 2010

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The vines were planted 11 years ago, on average.

Soil: The vineyard has two types of soil. The first is found on the flat sector of the vineyard and consists of deep, rocky sandy-clay soil with good drainage. The soil found on the hillside, which has a 10–20% slope, consists of very porous rocky clay with a very fragmented rocky layer highly colonized by roots.

Climate: Annual precipitation was 480 mm, (19 in) concentrated in the winter months. The 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 flat sector of the vineyard is planted with a density of 5,714 vines per hectare and the hillside with 2,899 vines per hectare. Both sectors are vertically trained in low position and spur-pruned. Excess shoots are pulled in the spring and early summer, and leaves are manual pulled in early March to increase exposure to the grapes.

VINIFICATION

Variety: Syrah 85% and a “secret” 15%

Harvesting: The grapes were hand picked from April 9 to 15, 2010.

Vinification: The grapes were hand selected, destemmed, crushed, and deposited into stainless steel tanks for a 4-day pre-fermentation cold maceration at 8°C (46°F) to enhance extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C (79°–82°F). Two brief pumpovers were carried out each day 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: 80% of 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 freshness and fruit in the final blend.

LABORATORY ANALYSIS

Alcohol: 14.4% vol.

pH: 3.45

Total Acidity: 5.36 g/l

Residual Sugar: 2.6 g/l

Volatile Acidity: 0.48 g/l

TASTING NOTES

Deep violet in color, this wine has standout aromas of violets, ripe cherries, plums, and sweet spices. Medium-bodied on the palate, with silky tannins and a lush, refreshing acidity that leads to an elegant, persistent finish.

CELLARING POTENTIAL

Drink immediately or cellar for 6 years.

FAMILY OWNED SINCE 1935