



SECRETO DE VIU MANENT CARMENERE 2011

VITICULTURE

Vineyard: El Olivar, located close to Peralillo in the Colchagua Valley. Vineyard age averages 7 years.

Soil: Shallow hillside soils with moderate fertility.

Climate: Precipitation during the 2010–2011 season was 446 mm and concentrated during the winter months. The summer was dry, with warm days and cold nights. The temperature peaks were not very high in December and January, and therefore the wine presents good natural acidity and freshness, with lower than normal acidity and good aromatic intensity.

Vineyard Management: The vineyard has a density of 5,714 plants per hectare. The vines are trellised to low vertical shoot position and spur pruned. The shoots are tipped in spring and again in early summer, and leaves are manually pulled in March to increase ventilation to the grapes.

VINIFICATION

Variety: 85% Carmeneré plus 15% “secret”.

Harvest: The grapes from the upper part of the hillside were hand picked on May 6 and 7, and those from the lower part on May 12 and 13, 2011.

Vinification techniques: The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank, where the must underwent a 5-day pre-fermentation cold soak at 8°C in order to achieve greater color and aromatic extraction. Alcoholic fermentation took place with native yeasts at 26°–28°C with 2 pumpovers per day that were kept short to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 60% of the wine was aged for 7 months in oak barrels (97% French and 3% American oak). The remaining 40% aged in stainless steel and concrete tanks to lend freshness and fruity characteristics to the final blend.

LABORATORY ANALYSIS

Alcohol: 14.3% vol.

pH: 3.62

Total Acidity: 5.0 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.33 g/L

TASTING NOTES

Intense, deep violet in color with a complex and very fruity nose that offers notes of black pepper and other spices that are characteristic of Carmeneré along with red and black fruits such as cherries and plums, complemented by a hint of red tobacco. The fresh and elegant palate is moderately concentrated and has good volume and balance, friendly tannins, and a long, pleasing finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.

FAMILY OWNED SINCE 1935