



## SECRETO DE VIU MANENT SYRAH 2011

### VITICULTURE

**Vineyard:** El Olivar, located close to Peralillo in the Colchagua Valley. The vineyard has an average age of 13 years.

**Soil:** Piedmont soils of geological origin with 5–10% slopes. The soil presents very good porosity and drainage with a very well structured clay and gravel first horizon over a second horizon that presents decomposed alterite with an abundance of fine root development.

**Climate:** Precipitation during the 2010–2011 season was 446 mm, 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 on the plain has a density of 2,900 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% Malbec and 15% “secret”.

**Harvest:** The grapes were hand picked between April 20 and 26, 2011.

**Vinification techniques:** The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank, where the must underwent a 4-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:** 55% of the wine was aged for 7 months in French oak. The remaining 45% aged in stainless steel and concrete tanks to lend freshness and fruity characteristics to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14.5% vol.  
pH: 3.58  
Total Acidity: 5.2 g/L  
Residual Sugar: 2.4 g/L  
Volatile Acidity: 0.53g/L

### TASTING NOTES

Deep violet in color with a nose that features berries and fresh fruits, along with subtle floral and spice notes. The palate is fruity, fresh, and friendly, with good structure and fine tannins, medium body, and a well-balanced and elegant mineral finish.

### AGING POTENTIAL

Drink now or cellar up to 8 years.

FAMILY OWNED SINCE 1935