

## VIOGNIER SECRETO DE VIU MANENT 2011

### VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. The plantation has an average age of 11 years.

Soil: Alluvial, sandy clay, very porous and with very good ability to manage the deliver water to the plants throughout the year.

Climate: Rainfall for the 2010–2011 season was approximately 460 mm (18.1 in) and concentrated in the winter months, with the exception of one event in spring that coincided with flowering and therefore generated a significant reduction in yields. The summer was dry with hot days and cold nights. The peaks in temperatures were not very high in December and January, and as a result, the wine retains good natural acidity, aromatic intensity, and freshness.

Vineyard Management: The vineyard is planted to a density of 2,900 plants/hectare, and the vines are vertically positioned and cane pruned. Shoots are tipped in spring and early summer, and some leaves are manually pulled to increase solar exposure to the grapes while maintaining their freshness and natural acidity.

### VINIFICATION

Variety: 85% Viognier and 15% “secret”

Harvest: The grapes were hand picked March 22–29, 2011.

Vinification Techniques: Direct pressed. Alcoholic fermentation took place in stainless steel tanks with selected and natural yeasts (85% and 15%, respectively) to increase complexity in the final blend. The process lasted approximately 3 weeks at 16°–20°C (61°–68°F). The wine remained on its fine lees for approximately 4 months with weekly lees stirring to achieve greater silkiness and volume on the palate. 6% of the blend was fermented and aged for 4 months in used French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 14.7 %vol.

pH: 3.14

Total Acidity: 5.2 g/L

Residual sugar: 3.4 g/L

Volatile Acidity: 0.15 g/L

### TASTING NOTES

Clean, brilliant light yellow in color, with an intense nose marked by cherimoya, peach, apricot, and pear aromas that mingle with light citrus and floral notes. The fresh, fruity palate stands out for its liveliness, balance, and persistence.

### AGING POTENTIAL

Drink now or hold for up to 4 years.



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