



SECRETO DE VIU MANENT CARMENERE 2012

VITICULTURE

Vineyard: El Olivar, near Peralillo in the Colchagua Valley. The vineyard has an average age of 9 years.

Soils: Geological in origin. The vines are planted on hillside (up to 20°) and piedmont (3 to 5°) slopes and have moderate depth and fertility.

Weather: The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures, which subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

Vineyard Management: Vineyard density is 5,714 plants per hectare. The vines are trellised to low vertical shoot position and are cane pruned. Shoots are tipped in the spring and early summer and selected leaves are pulled in early March to increase ventilation to the grapes.

VINIFICATION

Variety: Carmenere 97%, Tannat 2%, Grenache 1%.

Harvest: The grapes from the upper part of the hillside were hand picked on April 27–28 and the lower part on May 7–8, 2012.

Vinification Techniques: The grapes were hand-selected then destemmed and crushed into a stainless steel tank, where they underwent a pre-fermentation cold soak at 8°C for 3 days to obtain greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 27°–29°C. Two brief pumpovers were performed daily to obtain the most elegant tannins, for a fruitier and friendlier. Malolactic fermentation took place naturally in oak barrels.

Oak: 64% of the wine was aged for 8 months in French oak barrels. The remaining 36% was aged in concrete tanks to contribute fruit and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14.5 %

pH: 3.71

Total Acidity: 4.9 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.55 g/L

TASTING NOTES

A deep, dark purple color, this wine offers elegance and character on the nose, with black pepper and black cherry notes, along with plums, sweet spices, blond tobacco and a subtle herbal touch. The expansive palate has tremendous structure and balance, with well defined but nicely rounded, very smooth tannins. Complex, with a lush acidity and a deep, persistent finish.

AGING POTENTIAL

Drink now or cellar for 7 years.

FAMILY OWNED SINCE 1935