



## SAUVIGNON BLANC SECRETO DE VIU MANENT 2012

### VITICULTURE

**Vineyard:** The grapes for this wine come from two vineyards located in different sectors of the Casablanca Valley. One is located beside the town of Casablanca and the other is in Las Dichas, approximately 11 km (7 mi) from the sea.

**Soil:** Both vineyards are planted on hillsides in granitic soil. The Las Dichas vineyard contains quartz deposits, which contributes a mineral quality to the wine.

**Climate:** Average annual precipitation of 400 mm (16 in), concentrated in the winter months. Summers are dry, with moderately warm days (high temperatures 25°C/77°F) and cold nights. The proximity of both vineyards to the sea (22 and 11 km, (13.7 and 6.8 mi), respectively) gives them a pronounced maritime influence that moderates temperatures with early morning fog and cool sea breezes from the Pacific Ocean.

**Vineyard management:** The vineyard is planted to a density of 5,000 vines per hectare and trained to a low vertical shoot position and spur-pruned. Extra shoots are removed in the spring and early summer. Light leaf pulling was carried out to protect the clusters from the sun and maintain maximum freshness, flavor, and natural acidity.

### VINIFICATION

**Variety:** 85% Sauvignon Blanc and a “secret” 15%

**Harvesting:** The grapes from the Casablanca vineyard were harvested from March 15 to 17 and those from Las Dichas on March 28.

**Vinification:** The grapes were destemmed without crushing and deposited in the press, where they underwent a 6-hour cold-soak at approximately 8°–9°C (46°–48°F) to extract the aromas and flavors from the skins. The must was then drained, pressed, and decanted for 36 hours at 8–9°C (46–48°F). Fermentation took place with selected yeasts at low temperatures (9°–11°C/48°–52°F) in stainless steel tanks. After alcoholic fermentation the wine was left in contact with its fine lees for 3 months then blended, protein- and cold-stabilized, filtered, and bottled.

### LABORATORY ANALYSIS

Alcohol: 13.7 %

pH: 3.21

Total Acidity: 6.58 g/l

Residual Sugar: 2.2 g/l

Volatile Acidity: 0.32 g/l

### TASTING NOTES

This wine is a clean, bright, almost transparent greenish-yellow color. A wine with character, with a delicate and elegant nose marked by citrusy notes of lime and yellow grapefruit, fresh fruit, and mineral tones intermingled with sea salt, white peach, lychee and boxwood. The palate offers depth, with outstanding volume and lushness, and mineral and fruit qualities intermingling with a refreshing acidity that gives way to a long, pleasing finish.

### CELLARING POTENTIAL

Enjoy immediately

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