



SECRETO DE VIU MANENT VIOGNIER 2012

VITICULTURE

Vineyard: San Carlos de Cunaco in the Colchagua Valley. The vineyard has an average age of 13 years.

Soils: The soils are of alluvial origin with a sandy-clay texture. They are deep, extraordinarily porous, and have very good capacity for administering water to the plant throughout the year.

Weather: The 2012–2013 season began with a cold and relatively rainy spring that delayed budbreak and the subsequent phenological stages of the grapes. It was a wet season, which resulted in slower and later ripening. On average, the white grapes were harvested 2–3 weeks later than in a normal year. The wines obtained are very fresh and fruity and have tremendous natural acidity and alcohol levels that are 0.5–1% lower than usual.

Vineyard Management: Vineyard density is 2,900 plants per hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are tipped in the spring and early summer and selected leaves are pulled in early March to ventilate and protect the grapes to maximize their freshness and natural acidity.

VINIFICATION

Variety: Viognier 85% and 15% “secret”

Harvest: The grapes were hand picked March 18–25.

Vinification Techniques: The grapes were whole-cluster pressed and underwent fermentation with 60% selected yeasts and 40% native yeasts to increase complexity in the final blend. Fermentation took place in stainless steel tanks at 16°–20°C and lasted approximately 3 weeks. The wine then remained on its fine lees for approximately 4 months, during which time the lees were stirred weekly to obtain greater silkiness and volume. It was not oaked.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.2

Total Acidity: 5.6 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.16 g/L

TASTING NOTES

Intense light yellow in color. The fresh nose recalls exotic fruits such as cherimoya as well as apricots and ripe pears with subtle notes of citrus fruit and flowers. The palate is viscous yet fresh, with tremendous volume. It is very fruity and balanced with a long, persistent finish.

AGING POTENTIAL

Drink now or cellar for 5 years.