

SECRETO DE VIU MANENT SAUVIGNON BLANC 2014



VITICULTURE

Vineyard: The grapes come from vineyards planted in the coldest zone of the Casablanca Valley, specifically Las Dichas, approximately 11 kilometers in a direct line to the sea. This year we incorporated a small amount (approximately 10%) from the Litueche in the zone coastal sector of the Colchagua Valley.

Soil: All of the vineyards are planted on granitic soils, both on hillsides and piedmont. The vineyard in Las Dichas presents embedded quartz that lends a mineral character to the wine.

Climate: The 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected early varieties. This resulted in a delay in budbreak and other phenological stages of the grapes as well as a reduction in yields. The weather later turned milder, and the summer was hot and dry, which partially mitigated the initial delay, ending with a short and concentrated harvest. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

Vineyard Management: the vineyards were planted to a density of 5,000 plants/hectare, and the vines are vertically positioned and cane pruned. Shoots are tipped in spring and early summer. Leaves are lightly pulled from the interior of the canopy to increase ventilation and keep the grapes healthy as well as to encourage ripening, which was very slow and late due to the year's weather conditions.

VINIFICATION

Variety: Sauvignon Blanc 100%.

Harvest: The Las Dichas vineyard was harvested April 3–10 and Litueche, April 1–3, 2014.

Vinification Techniques: The grapes were destemmed and deposited without crushing into a pneumatic press for a 6–8-hour cold maceration at 8°–9°C to obtain greater intensity of the aromas and flavors contained in the skins. It was then pressed, drained, and decanted for 36 hours at 8°–9°C. Following fermentation in stainless steel tanks at 12°–18°C, the new wine was aged for 2–3 weeks on its fine lees. It was finally blended, protein- and cold stabilized, filtered, and bottled.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.09

Total Acidity: 6.89 g/L

Residual sugar: 1.6 g/L

Volatile Acidity: 0.43 g/L

TASTING NOTES

A very young light greenish-yellow in color. The intense yet delicate nose features fresh fruit, citrus peel, pineapple, grapefruit, and green onion as well as subtle notes of minerals and sea salt. This is a wine that stands out for its character, freshness, and delicacy with tremendous volume leading to a long and lingering finish.

AGING POTENTIAL

Drink now.

FAMILY OWNED SINCE 1935