

SECRETO DE VIU MANENT SYRAH 2014



VITICULTURE

Vineyard: El Olivar, located in Peralillo, in the Colchagua Valley. The average age of the vines is 15 years.

Soil: The vineyard is located on hillsides with 6–15% slopes. The rocky clay soil has very good porosity and presents very fragmented rocky alterite that is strongly colonized by roots.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: The plantation density is 4,348 plants/hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in spring and early summer. Leaves are manually pulled in early March to encourage ventilation around the grapes.

VINIFICATION

Variety: 85% Syrah and 15% “secret”

Harvest: The grapes were hand picked March 14–20, 2014.

Vinification techniques: The grapes were destemmed and gently crushed into a stainless steel tank, where they underwent a 4-day pre-fermentation cold soak at 8°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 25°–27°C with 4 short daily pumpovers to extract just the most elegant tannins and ultimately obtain a fruitier, friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 40% of the wine was aged for 9 months in French oak barrels, and the remaining 60% was held on its fine lees in stainless steel and concrete tanks to preserve freshness and fruitiness for the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.49

Total Acidity: 5.2 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.49 g/L

TASTING NOTES

Intense violet in color with a very fresh and fruity nose that recalls blueberries, cherries, and violets, as well as light notes of black pepper and pencil lead. The palate is very lively and fresh with medium structure and reactive ripe tannins that lead to a delicate and long finish.

AGING POTENTIAL

Drink now or cellar for up to 6 years.

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