

SECRETO DE VIU MANENT CARMENERE 2017



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 13 years in age.

Soil: Piedmont of geological origin with a 5–14% slope. The soil presents very good porosity and drainage. The first horizon is very well structured with granite and gravel over a second horizon that presents fragmented granitic rock with an abundance of fine root development.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vineyards are planted to a density of 5,000 plants/hectare. The vines are trained to low vertical shoot position and cane and spur pruned. Shoots are selected in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION:

Variety: 85% Carmeneré and 15% is “secret”

Harvest: The grapes were hand picked April 11–13.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold maceration at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short daily pump-overs to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation later occurred naturally in tanks and oak barrels.

Oak: 42% of the blend was aged for 8 months in French oak barrels. The remaining 58% was held in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.67

Total Acidity: 5.04 g/L

Residual Sugar: 1.82 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

Intense violet in color and complex on the nose with aromas of fresh red fruits and spices typical of the variety such as black pepper and sweet spices with notes of red fruits and berries with a bit of blonde tobacco. The refreshing palate shows good balance, structure, and volume, along with round tannins and a pleasing and persistent finish.

AGING POTENTIAL

Drink now or hold up to 5 years.

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