

SECRETO DE VIU MANENT SYRAH 2018

Variety: Carménère 85%, 15% “secret”

Vineyard: El Olivar, located near the town of Perallillo in the Colchagua Valley. The plantation has an average age of 18 years.

Soil: The vineyard is located on a hillside with a 6–15° slope. The very porous rocky-clay soil presents very fragmented rocky alterite and is highly colonized by roots.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes grew under moderate temperatures, without the extremes of the previous season. January presented average maximum temperatures of 28°C, and thanks to the good temperatures in March and April, the grape skins and seed ripened well, with a normal level of sugars and a higher acidity level. Harvest took place 7–10 days later than normal, and the wines obtained are very fresh and fruity with good color and natural acidity.

Vineyard management: The vines are planted to density of 4,348 plants/hectare, trellised to low vertical shoot position, and are spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

Harvest: The grapes were hand-picked the last week of March.

Vinification: The grapes were destemmed and gently crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26–28°C with 4 short pump-overs per day to extract only the most elegant tannins and obtain the fruitiest and friendliest wine possible. Malolactic fermentation took place naturally in oak barrels.

Oak: 40% of the wine spent 8 months in French oak barrels. The remaining 60% remained in stainless steel tanks and cement eggs, lending fruitiness and freshness to the final blend.

Laboratory Analysis

Alcohol: 14%
pH: 3.63
Total Acidity (C₄H₆O₆): 5.03 g/L
Residual Sugar: 3.72 g/L
Volatile Acidity: 0.54 g/L

Tasting Notes:

Intense violet color showing an elegant nose with fruit aromas like plum, black cherry, blueberry, and blackberry with smooth mineral notes. On the palate the wine is complete, fruity, and deep with silky tannins and fresh acidity that leads to an elegant and pleasing finish.

Cellaring Potential

Drink now or cellar up to 6 years.



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