

SECRETO DE VIU MANENT CARMENERE 2019

Variety: Carménère 85%, 15% “Secret”.



Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 15 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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36° or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

Vineyard Management: The vineyards are planted to a density of 5,000 plants/hectare, and the vines are trained to low vertical shoot position and cane and spur pruned. Shoots are selected in the spring, 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 April.

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 selected 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.

Laboratory Analysis

Alcohol: 14% vol
pH: 3.63
Total Acidity (C4H6O6): 5.1 g/L
Residual Sugar: 2.4 g/L
Volatile Acidity: 0.4 g/L

Tasting Notes

Intense red color with glints of violet. The nose shows aromas of red fruit like cherry and strawberry together with a hint of herbs and a note of sweet tobacco. On the palate there's a lot of fruit, and the wine is balanced and fresh with rounded tannins that lead to an elegant and pleasant finish.

Aging Potential

Drink now or hold up to 5 years.

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