

## SECRETO DE VIU MANENT SYRAH 2019

**Variety:** Syrah 85% y 15% de un “secreto”

**Vineyard:** El Olivar, located near the town of Perallillo in the Colchagua Valley. The plantation has an average age of 19 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 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 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: 13.5 %

pH: 3.68

Total Acidity (C4H6O6): 4.94 g/L

Residual Sugar: 1.95 g/L

Volatile Acidity: 0.44 g/L

### Tasting Notes:

Deep violet color with a fresh, fruity nose presenting aromas reminiscent of blueberry, ripe cherry, and sweet spices with a hint of graphite. On the palate the wine is vertical with good structure, fruit, and rich acidity. The tannins are silky, giving way to a long, mineral finish.

### Cellaring Potential

Drink now or cellar up to 6 years.



FAMILY OWNED SINCE 1935