



## SECRETO DE VIU MANENT CABERNET SAUVIGNON 2020

### VITICULTURE

**Vineyard:** Primarily from our San Carlos vineyard near Cunaco, in the Colchagua Valley.

**Soil:** Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has very good ability to administer water to the plant throughout the year, which is very important for old plants.

**Climate:** The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

### VINIFICATION

**Variety:** Cabernet Sauvignon 85%, 15% “Secret”

**Harvest:** The grapes were harvested from March 27th until April 2nd 2020.

**Vinification techniques:** The grapes were destemmed into a stainless steel tank, where they underwent a 3-day pre-fermentation maceration at 8°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C. The 4 daily pump-overs were kept short to extract only the most elegant tannins and obtain a fruitier, friendlier wine. The subsequent malolactic fermentation occurred naturally in oak barrels for a portion of the wine.

**Oak:** 22% of the wine aged for 11 months in French oak barrels, 3% in epoxy-free cement eggs and the remaining 75% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

### LABORATORY ANALYSIS

Alcohol: 14%vol.

pH: 3.65

Total Acidity: 4,76g/L

Residual Sugar: 2.9g/L

Volatile Acidity: 0,46 g/L.

### TASTING NOTES

Ruby red color with violet reflections. The nose is very expressive, marked by notes of red fruit like Gooseberries and fresh cherries, together with a subtle toasted and spiced note. On the palate the wine stands out for its texture and balance with strong tannins that delivers good structure and great depth.

### AGING POTENTIAL

Drink now or cellar for 5 years.

FAMILY OWNED SINCE 1935

