

SECRETO DE VIU MANENT SYRAH 2020

Variety: Syrah 85% and 15% secret

VITICULTURE

Vineyard: El Olivar, located near the town of Perallillo in the Colchagua Valley. The vines average 19 years in age.

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 2019–2020 season began with drought, as we have been seeing for the last 10 years, with rain levels well below normal averages for the winter months. This trend stayed with us through spring, with few episodes of rain in September and October, requiring us to move the first irrigations forward by 1 or 2 months. The low levels of moisture in the soil, added to the higher than average spring temperatures, pushed the phenological stages of the plant forward as well. Summer had an increase in warm days when compared to the previous year, and average high temperatures reached 32°C, resulting in a veraison that was very uniform and phenolic ripening in the grapes that was also early. During the season there were no adverse weather events like heat waves and/or precipitation, meaning the vines were healthy, allowing us to wait for the optimal ripeness of the grapes, obtaining smooth, elegant tannins with good ripening.

Vineyard management: The vines are planted to density of 4,348 plants/hectare, trained 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.

VINIFICATION

Harvest: The grapes were harvested between March 16–23, 2020.

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 selected yeasts at 26–28°C with 3 to 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: 20% of the wine aged for 10 months in French oak barrels, and 14% of the wine aged in untoasted French oak foudres, while the remainder of the wine (66%) stayed in stainless steel tanks and concrete, adding fruitiness and freshness to the blend.

LABORATORY ANALYSIS

Alcohol: 14.5 %vol.

pH: 3.7

Total Acidity: 4.69 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Deep violet in color. The nose shows aromas of black fruit reminiscent of blueberry, blackberry, and cassis, with a hint of graphite on the finish. The palate reveals a balanced wine with firm, fresh tannins that lead to a long, mineral finish.

CELLARING POTENTIAL

Drink now or cellar up to 5 years.



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