

SECRETO DE VIU MANENT CARMENERE 2021



Variety: Carménère 85%, 15% "Secret".

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 17 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.

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 third 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.

Oak: 16% of the wine aged for 11 months in French oak barrels and the remaining 92% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol

pH: 3.69

Total Acidity (C4H6O6): 4,64 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Intense red color with glints of violet. The nose shows aromas of red fruit of the forest together with spices, followed by a subtle note of fresh coffee beans. On the palate there's notes of blue fruit and delicate touch of white pepper, together with mature, well integrated and silky tannins that lead to an elegant and pleasant finish.

AGING POTENTIAL

Drink now or hold up to 5 years.

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