

SECRETO DE VIU MANENT SAUVIGNON BLANC 2021



Variety: Sauvignon Blanc 100% .

Vineyard: The grapes for this wine came from two vineyards located near Las Dichas sector, approximately 11 km from the sea.

Soil: All of the vineyards, both hillsides and foothills, are planted on granitic soils. Quartz incrustated in the Las Dichas Vineyard lends the wine a mineral character.

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.

Harvest: Both vineyards were harvested between April 5th and 13th, 2021.

Vinification Techniques: The grapes were destemmed without crushing and then cold macerated (approximately 8–10°C) in a pneumatic press for 6–8 hours for greater intensity of the aromas and flavors contained in the skins. The grapes were then drained, pressed, and decanted for 36 hours at 8–10°C. The fermentation took place in stainless steel tanks between 12–18°C. After the alcoholic fermentation the wine was aged for 9 months on its fine lees. Then it was blended, stabilized to protein and cold, filtered and bottled.

LABORATORY ANALYSIS

Alcohol: 13,3%

pH: 3.28

Total Acidity: 4,8 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

Pale yellow in color with glints of green, the wine is intense on the nose, with white flowers and flowers as well as subtle notes of minerals and sea salt. It is fresh on the palate with character, showing expressive, fruity, and mineral notes due to the coastal origin. It's deep, and has a long, pleasing finish.

AGING POTENTIAL

Drink now or cellar for up to 3 years.



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TASTING VIDEO

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