

SECRETO DE VIU MANENT SYRAH 2021

Variety: Syrah 85% and 15% secret

VITICULTURE

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 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

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.

VINIFICATION

Harvest: The grapes were harvested between March 18–April 1, 2021.

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 3–4 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: 34% of the wine spent 8 months in French oak barrels. The remaining wine aged in stainless steel tanks (58%) and cement eggs, (8%) lending fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14.5 %vol.

pH: 3.49

Total acidity: 5.51 g/L

Residual sugar: 2.95 g/L

Volatile acidity: 0.43 g/L

TASTING NOTES

Deep violet color. The nose is fruity, with aromas of black fruit such as blueberry, blackberry, and Magellan barberry, accompanied by a subtle meaty note on the finish. The wine is balanced with good concentration on the palate. The tannins are firm and silky, leading to a long finish on the palate with tension and minerality in the aftertaste.

AGING POTENTIAL

Drink now or cellar for up to 5 years.



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