



SECRETO DE VIU MANENT VIOGNIER 2021

VITICULTURE

Vineyard: San Carlos de Cunaco, Colchagua Valley. The vine's average age is 21 years.

Soils: Alluvial in origin and sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage, and expandable clay that is able to administer the delivery of water to the plant throughout the year.

Climate: The 2020–2021 season began with one of the rainiest winters of the last few years, measuring 600mm during the winter months and the beginning of spring, allowing us to wait 2 months for the first irrigation of the season, when compared to previous years. Thanks to these rains, the vineyards began their phenological cycle with a good level of moisture in the soil, allowing for the absence of stress in the plants. The winter temperatures were mild, and continued that way through mid-spring, causing a delay in budbreak. Summer had an important episode of rain

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, when compared to previous seasons. 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 vineyard density is 2,900 plants/hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches while keeping the grapes protected to maximize freshness and natural acidity.

VINIFICATION

Variety: Viognier 85% and 15% secret .

Harvest: The grapes were harvested between 10–12 March, 2021

Vinification: Grapes were pressed directly. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16–20°C. 80% of the wine fermented in contact with French oak staves. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate.

LABORATORY ANALYSIS

Alcohol: 14.0%

pH: 3.50

Total Acidity 3.56 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.31 g/L

TASTING NOTE

The wine presents a straw-yellow color, clean and bright. The nose show aromas of tropical fruit including grapefruit, as well as honeyed notes and citrus peel. The palate is fresh and balanced, showing a balance with the texture, with nice volume and a prolonged finish.



DOWNLOAD
TASTING VIDEO

FAMILY OWNED SINCE 1935