

SECRETO DE VIU MANENT SAUVIGNON BLANC 2022

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 incusted in the Las Dichas Vineyard lends the wine a mineral character.

Climate: The 2021–2022 season began with a dry winter, with moderate precipitation at the beginning, that increased throughout the season, reaching levels of water collected to about 150mm by the beginning of spring, which required us to move our first irrigations forward by 3 weeks, when compared to the previous year. The rainwater, together with the first irrigations of the season, allowed the vines to begin their phenological cycle with good levels of moisture in the soil, and therefore avoid any stress in the plants. Temperatures at the beginning of winter were mild, with this trend continuing through to spring, so budbreak was slightly later than normal. Summer began with high temperatures and heat waves during the first week that reached 35°C, which would have indicated an earlier harvest, however, this trend reversed during January, where high temperatures rarely reached 30°C, generating a slight delay in the ripening of the grapes. Finally, the months of March and April saw favorable conditions to finish our grapes' ripening process. The season produced fresh wines with great natural acidity, very good volume, and balance.

Harvest: Both vineyards were harvested between March 15th and 29th .

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 4 months on its fine lees.

LABORATORY ANALYSIS

Alcohol: 13,8%

pH: 3.24

Total Acidity: 4,8 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.3 g/L

TASTING NOTES

Pale yellow in color with glints of green, the wine is intense on the nose, with white fruit and flowers as well as subtle notes of green chili pepper 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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