

Secreto
de
VIU MANENT

SECRETO CARMENERE 2022

VARIETY: Carménère 85%, 15% "Secret".

LABORATORY ANALYSIS:

Alcohol: 14% vol. | pH: 3,59 | Total Acidity: 5,36 g/L | Residual Sugar: 2,66 g/L
Volatile Acidity: 0,53 g/L



Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 18 years in age.

Suelo: 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 2021-2022 season began with a dry winter with moderate precipitation at the beginning that increased throughout the season, registering close to 150mm by early spring, requiring us to move the first irrigations forward by 3 weeks when compared to the previous season. The rain, together with our irrigations, allowed the phenological cycles of the vineyards to begin with a good level of humidity in the soil while avoiding stress in the plants. Early winter temperatures were mild, and this trend continued through spring, translating into a slightly delayed budbreak. Summer saw high temperatures early in the season, with heatwaves during the first week that reached 35°C, which gave the impression of an early harvest. However, this trend began to decrease during January when high temperatures barely reached 30°C, creating a delay in the ripening of the grapes. Finally, the months of March and April had favorable conditions for the end of the ripening period. All of this translated into fresh wines with high natural acidity, very good volume, and nice balance.

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 harvested by hand during the last 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.

Aging: 23% of the wine aged for 11 months in French oak barrels and the remaining 77% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

TASTING NOTES

With an intense red color and glints of violet. The nose shows aromas of red fruit and spices that are accompanied by a delicate note of pink pepper. On the palate there are notes of blue fruits followed by smooth, rounded tannins that are nicely integrated, and lead to a balanced, elegant, and fresh finish.

AGING POTENTIAL

Drink now or hold up to 5 years.

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