

Secreto
de
VIU MANENT

SECRETO SYRAH 2022

VARIETY: Syrah 85% and 15% secret.

LABORATORY ANALYSIS:

Alcohol: 14% vol. | pH: 3,62 | Total acidity: 5,35 g/L | Residual sugar: 2,3 g/L
Volatile acidity: 0,44 g/L



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 2021-2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

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.

Harvest: The grapes were harvested between March 15-April 7, 2022.

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.

Aging: Un 75 % del vino estuvo por 10 meses en estanques de acero inoxidable, mientras que un 19% se mantuvo en fudres de roble francés. El resto de la mezcla se guardó en barricas de roble francés de 500L (3%) y en huevos de concreto (3%) para aportar mineralidad y frescura a la mezcla final.

TASTING NOTES

Of a deep-violet color. The expressive nose is fruit-forward, with aromas of black fruit such as blackberry and calafate, accompanied by a subtle meaty note on the finish. The palate shows a balanced wine with nice concentration and rich acidity. The tannins are firm and fresh, leading to a long, mineral finish.

AGING POTENTIAL

Drink now or cellar for up to 5 years.

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