

Secreto
de
VIU MANENT

SECRETO SAUVIGNON BLANC 2023

VARIETY: Sauvignon Blanc 100%.

LABORATORY ANALYSIS

Alcohol: 13% vol. | pH: 3,17 | Total Acidity: 4,34 g/L | Residual Sugar: 1,0 g/L
Volatile Acidity: 0,24 g/L



Vineyard: The grapes come from two vineyards located in different sectors of the Casablanca Valley. One of them is located next to the town of Casablanca and the other in the Las Dichas area, with a distance of approximately 11 kilometers in a straight line from the sea.

Soil: Both vineyards are planted on both the slopes and piedmont, on granitic soils that also have quartz incrustations that provide a mineral character to the wine.

Climate: The 2022 - 2023 season began with a winter marked by moderate rainfall that increased during this period, reaching a water fall record close to 380mm at the beginning of spring. These rains were important to fill the pond capacity of our vineyards, which allowed us to delay the first risks in relation to the previous season. The fallen water, added to the first irrigations of the season, allowed us to begin the phenological cycle of our vineyards with a good level of humidity in the soil, thus avoiding risks of stress in the plants. The temperature at the beginning of winter was mild, this trend continued towards the beginning of spring, which resulted in later bud break compared to previous years. The summer began marked by lower temperatures than the average of recent years, however, this trend began to reverse in mid-January, where heat waves that reached 37°C were observed. These events happened repeatedly throughout the summer, thus bringing forward what was supposed to be a somewhat earlier harvest. Finally, the months of March and April were marked by high temperatures; these conditions caused an advance in the maturity of the later varieties. All of the above is reflected in the fresh wines, with great natural acidity, very good concentration and balance.

Harvest: Both vineyards were harvested between 13 March-4 April, 2023.

Vinification Techniques: The grapes were destemmed without grinding, after which they were macerated cold (approximately 8-10°C) inside the pneumatic press for around 6 to 8 hours, with the aim of obtaining a greater intensity of aromas and flavors contained in the skin. Juice was subsequently drained, pressed and decanted for 36 hours at a temperature of 8 to 10°C. Fermentation was carried out in stainless steel tanks between 12 and 18°C. After alcoholic fermentation, the wine was kept for 2 months on its fine lees.

TASTING NOTES

Pale yellow with green nuances. On the nose it is an expressive wine, with aromas of white fruits, accompanied by an elegant mineral note and touches of green chili. In the mouth it is a fresh wine, with character and a good medium palate, predominating a sapid-mineral sensation resulting from its proximity to the sea. Balanced and deep wine, which gives way to a persistent and pleasant finish.

AGING POTENTIAL

Drink now or cellar for up to 6 years.

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SECRETO DE VIU MANENT
WINE OF CHILE