

Secreto de VIU MANENT

SECRETO CARMENERE 2024

VARIETY: Carménère 85%, 15% "Secret".

LABORATORY ANALYSIS:

Alcohol: 13.5% vol. | pH: 3.76 | Total Acidity: 4.83 g/L | Residual Sugar: 3.1 g/L
Volatile Acidity: 0.46 g



Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The vineyard has an average vine age of 18 years.

Soil: Geological piedmont soil with slopes ranging from 5 to 14%. The soil offers excellent porosity and drainage, with a well-structured top layer of granite and gravel over a second layer of fragmented granite rock with abundant fine root development.

Climate: The 2023-2024 season began with a winter marked by moderate rainfall that increased throughout the period, reaching close to 380 mm of accumulated rainfall by early spring. These rains were essential in replenishing the water reserves of our vineyards, allowing us to delay the first irrigations compared to the previous season. The rainfall, together with the first irrigations of the season, enabled our vineyards to begin the phenological cycle with a good level of soil moisture, thus avoiding water stress in the vines. Winter temperatures were mild, and this trend continued into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures compared to recent years; however, heat waves reaching up to 37°C occurred throughout the season, accelerating the vines' phenological processes. Finally, March and April were characterized by high temperatures, which advanced the ripening of later varieties and led to earlier harvests. All these conditions are reflected in wines that are fresh, with vibrant natural acidity, excellent concentration, and balance.

Vineyard Management: The vineyard has a planting density of 5,000 vines per hectare. It is trained on a low trellis system with cane or Guyot pruning. Spring shoot thinning is carried out, along with manual leaf removal in early March to improve grape exposure and ventilation.

Harvest: The grapes were hand-harvested between the last week of March and the second week of April.

Winemaking Techniques: The grapes were destemmed and crushed into stainless steel tanks. A cold pre-fermentation maceration (10°C) was carried out for 3 days to achieve greater extraction of color and aromas. Alcoholic fermentation was conducted using selected yeasts at temperatures between 26°C and 28°C. During fermentation, four short pump-overs per day were performed to extract only the most elegant tannins, resulting in a fruit-forward and approachable wine. This was followed by natural malolactic fermentation in tanks and oak barrels.

Aging: 5% of the wine was aged for 10 months in French oak barrels, 7% was kept in concrete eggs, and the remaining 88% was stored in stainless steel tanks.

TASTING NOTES

Deep red in color with violet hues. The nose reveals aromas of ripe red fruits and spices, accompanied by a delicate note of roasted red pepper. On the palate, it is fresh, juicy, and beautifully balanced, with fine tannins that provide texture and lead to a long, smooth finish.

AGING POTENTIAL

Drink now or cellar for up to 5 years..

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