

Secreto
de
VIU MANENT

SECRETO SAUVIGNON BLANC 2024

VARIETY: Sauvignon Blanc 100%.

LABORATORY ANALYSIS

Alcohol: 13,5% vol. | pH: 3,14 | Residual Sugar: 1,94 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 2023-2024 season began with a winter that was rainier than previous years, with moderate precipitations early on that increased during the months of July and August, reaching a total above 600mm by early spring. This allowed us to delay the first irrigation of the season by 3-4 weeks when compared to the previous season. The amount of precipitation in winter allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and avoid risks of hydric stress in the plants. Temperatures in winter were mild, and this trend continued throughout spring, which meant budbreak was slightly delayed. Summer saw high temperatures with heat waves that continued sporadically during the entire season, which might have indicated an early harvest, however this pattern began to fade during the last third of summer and early autumn, when maximum temperatures just barely surpassed 30°C. This created ideal conditions for our grapes to ripen fully. The season will be reflected in the fresh wines with character and complexity.

Harvest: Both vineyards were harvested on 4 April 2024.

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 glints of green. The nose is expressive, with aromas of white fruit followed by a subtle mineral note. In the mouth it is a fresh and elegant wine, with great texture and vibrant tension, which ends in a sapid-mineral sensation resulting from its proximity to the sea. A balanced, vertical and deep wine, which gives way to a persistent and pleasant finish.

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