

Secreto  
de  
VIU MANENT

## SECRETO SAUVIGNON BLANC 2025

VARIETY: 85% sauvignon blanc - 15% Secreto.

### LABORATORY ANALYSIS

Alcohol: 13% vol. | pH: 3,20 | Residual Sugar: 1,19 g/L



**Valley:** Colchagua Costa.

**Vineyard:** The grapes come from a vineyard located in the Litueche sector, on the coastal edge of the northernmost area of the Colchagua Valley, 18 kilometers from the Pacific Ocean. Thanks to its proximity to the sea, there is a strong maritime influence that allows for a long and slow ripening period, resulting in great quality potential.

**Soil:** Area with gentle rolling hills and a diversity of soil types, highlighting sectors with granitic soils and others with alluvial soils. In general, they are deep soils with good drainage and rocks present throughout the entire profile.

**Climate:** The 2025 harvest was characterized as a warm season marked by contrasts. It began with a relatively rainy winter, with precipitation close to 600 mm, ensuring a good initial water supply. Budbreak occurred evenly and earlier than usual due to a warmer-than-normal spring. Summer, in turn, brought a couple of heat waves, which accelerated ripening and at the same time led to a decrease of around 15% in yields, mainly due to smaller clusters and lower berry weight as a result of the heat. The resulting wines show good aromatic intensity, balance, concentration, and round tannins.

**Vineyard Management:** The plantation has a density of 5,000 plants per hectare, trained in low trellis with cane pruning or double Guyot. Shoot thinning is carried out in spring and early summer. Light leaf removal is performed only inside the canopy in order to increase ventilation, helping to keep the grapes healthy and promote more even ripening.

**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.

 VIU MANENT

VALLE DE COLCHAGUA · CHILE | @VIUMANENTWINERY | WWW.SECRETODEMANENT.CL

SECRETO DE VIU MANENT  
WINE OF CHILE