

Secreto de VIU MANENT

SECRETO VIOGNIER 2024

VARIETY: Viognier 85% y 15% de un "secreto"

LABORATORY ANALYSIS :

Alcohol: 13,5% vol. | pH: 3,37 | Total Acidity: 3,40 g/L | Residual Sugar: 1,60 g/L
Volatile Acidity: 0,36 g/L



Vineyard: San Carlos de Cunaco, Colchagua Valley. The vine's average age is 21 years.

Soils: Alluvial in origin and sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage, and expandable clay that is able to administer the delivery of water to the plant throughout the year.

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 began to fade during the last third of summer and early autumn, when maximum temperatures just barely peaked at 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.

Vineyard management: The vineyard density is 2,900 plants/hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches while keeping the grapes protected to maximize freshness and natural acidity.

Harvest: The grapes were harvested between 4-5 April, 2024.

Vinification: Grapes were pressed directly. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16-20°C. 80% of the wine fermented in contact with French oak staves. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate.

Aging: Of the total, 25% of the final blend remained for 5 months in French oak barrels, while 75% had contact with French oak staves for 5 months.

TASTING NOTE

With a straw-yellow color, clean and bright, the wine has an expressive and fresh nose that highlights white fruit aromas including pear and peach, accompanied by subtle honey notes that lend complexity and character. The palate is fresh and balanced with a lot of textures and layers that add volume and a long finish.

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WINE OF CHILE