



## Secreto de Viu Manent 2010 – Malbec

### VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 12 years old.

Soils: Shallow hillsides with moderate fertility.

Climate: Total precipitation was 480 mm (19 in), concentrated during the winter months. The summer was dry with a complete absence of rain until May 5. The 2010 season was colder than normal in Chile, especially in the Colchagua Valley. Overall, the wines are fresher, with higher natural acidity and less alcohol.

Vineyard Management: The vines are planted to a density of 2,900 plants/hectare in low vertical shoot position and spur pruned. Excess buds and shoots are removed in spring and early summer, and leaves are hand pulled in early March to increase solar exposure to the grapes.

### WINEMAKING

**Variety: Malbec 85% and 15% “secret”**

Harvest: The grapes were hand picked between April 29 and May 5, 2010

Vinification Techniques: The grapes were manually selected, destemmed, and crushed into stainless steel tanks, where they underwent a 5-day pre-fermentation cold soak at 8°C (46°F) for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C (79–82°F). The 2 daily pumpovers were kept short to extract only the most elegant tannins and obtain a fruitier, friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 75% of the wine was aged for 6 months in French (97%) and American (3%) oak barrels. The remaining 25% was aged in stainless steel tanks to preserve the fresh fruit characteristics in the final blend.

### LABORATORY ANALYSIS

Alcohol:	14.1% vol.
pH:	3.52
Total Acidity:	5.41 g/L
Residual Sugar:	2.5 g/L
Volatile Acidity:	0.42 g/L

### TASTING NOTES

Dark purplish-red with aromas of berries on the nose along with floral notes of violets that intermingle with a subtle touch of toasted mocha. Fresh and fruity, fat and friendly on the medium-bodied palate with notes of blueberries and sweet, velvety tannins that lead way to an elegant, mineral, and well-balanced finish.

AGING POTENTIAL Drink now or age up to 8 years.

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