



## MALBEC SECRETO DE VIU MANENT 2012

### VITICULTURE

**Vineyard:** El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 14 years in age.

**Soil:** Piedmont of geological origin with a 5–8% slope. The soil has very good porosity and drainage. The first horizon is very well structure and presents fragmented alterite with abundant fine root development.

**Weather:** The 2012 vintage was influenced by the La Niña phenomenon, which caused oceanic temperatures to drop and in turn resulted in low precipitation and high temperatures. The spring of 2011–2012 presented normal temperatures and no frost. Temperatures later began to climb and were very high in February and March 2012 and remained high through late April and early May. The wines from this vintage are concentrated with silky tannins, good color, and high fruit intensity.

**Vineyard Management:** The vineyard was planted to a density of 2,900 vines per hectare, trellised to low vertical shoot position, and spur and cane pruned. Shoots are tipped in spring and early summer.

### VINIFICATION

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

**Harvest:** The grapes were hand picked April 14–19, 2012.

**Vinification Techniques:** The grapes were manually selected prior to being destemmed and crushed into a stainless steel tank. They then underwent a 3-day cold maceration at 8°C prior to fermentation for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 27°–29°C with 2 pumpovers per day that were kept short to extract just the most elegant tannins and obtain a fruitier and friendlier wine. A portion of the new wine underwent malolactic fermentation naturally in oak barrels.

**Oak:** 58% of the wine was aged in French oak barrels for 7 months. The remaining 42% aged in stainless steel and concrete tanks to contribute fruitiness and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14 %vol.

pH: 3.64

Total ACIDITY: 5.0 g/L

Residual SUGAR: 2.0 g/L

Volatile Acidity: 0.41 g/L

### TASTING NOTES

Deep, intense violet in color. Aromas of dark fruits and berries intermingle with subtle notes of sweet spices, violets, and red tobacco. The palate is fruity with very good volume, medium structure, and silky tannins that lead to a long and lightly mineral finish.

### AGING POTENTIAL

Drink now or cellar for up to 6 years.