



## SECRETO DE VIU MANENT MALBEC 2013

### VITICULTURE

**Vineyard:** El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 14 years.

**Soil:** Piedmont of geological origin with a 5–8% slope. The soil presents very good porosity and drainage with a very well structured first horizon of clay and gravel over a second horizon that presents fragmented alterite with abundant fine root development.

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring, which resulted in a delay in budbreak and the other phenological stages. It was a wet season, which meant that ripening was slower and later than usual. Good temperatures in March and April allowed the red grapes to reach good skin and seed maturity with a rather low sugar level, high natural acidity, and harvests approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color, natural acidity, and alcohol levels approximately 1% lower than usual.

**Vineyard Management:** The vineyard has a density of 2,900 plants/hectare. The vines are trellised to low vertical position and spur pruned, and the shoots are tipped in spring and early summer.

### VINIFICATION

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

**Harvest:** The grapes were picked April 11–19, 2013.

**Vinification techniques:** The grapes were destemmed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 2 short daily pumpovers to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation followed spontaneously in oak barrels.

**Oak:** 63% of the wine was aged in French oak barrels for 8 months. The remaining 37% was aged in stainless steel and concrete tanks to lend more fruitiness and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.69

Total Acidity: 5.1 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.35 g/L

### TASTING NOTES

Deep and intense violet in color. The intense nose presents aromas of red and black fruits such as blackberries and blueberries with subtle notes of spices that lend complexity to the blend. It is fruity on the palate with very good volume, medium structure, and silky tannins that lead to a long and mineral finish.

### AGING POTENTIAL

Drink now or cellar for up to 6 years.