



SECRETO DE VIU MANENT MALBEC 2015

VITICULTURE

Vineyard: El Olivar, located in Peralillo, in the Colchagua Valley. The average age of the vines is 16 years.

Soil: Piedmont soils of geological origin with 5–8% slopes and very good porosity and drainage. A very well-structured first horizon with clay and gravel lies over a second horizon with fragmented alterite and abundant fine root development.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are very fresh and fruity.

Vineyard Management: The plantation density is 2,900 plants/hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in spring and early summer.

VINIFICATION

Variety: 85% Malbec and 15% “secret”

Harvest: The grapes were picked March 19–25, 2015.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 8°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short daily pumpovers to extract just the most elegant tannins and ultimately obtain a fruitier, friendlier wine. Malolactic fermentation took place naturally in oak barrels.

Oak: 56% of the wine was aged for 9 months in French oak barrels, and the remaining 44% was held in stainless steel and concrete tanks for greater freshness and fruitiness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.56

Total Acidity: 5.1 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Cherry red in color with aromas that recall wild flowers and intensely fresh fruit such as cherries and plums. Tremendously flavorful on the palate with great balance and a long and lingering finish.

CELLARING POTENTIAL

Drink now or cellar for up to 6 years.