



SECRETO DE VIU MANENT MALBEC 2016

VITICULTURE

Vineyard: El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 17 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 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

Vineyard Management: The plantation density is 2,900 plants/hectare, and the vines are vertically positioned spur pruned. Shoots are trimmed in the spring and early summer.

VINIFICATION

Variety: 85% Cabernet Sauvignon with a 15% ‘secret’

Harvest: The grapes were picked during the last week of March and the first week of April.

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

Oak: 48% of the wine was aged for 9 months in French oak barrels. The remaining 52% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.58

Total Acidity: 5.4 g/L

Residual Sugar: 1.8 g/L

Volatile Acidity: 0.51 g/L

TASTING NOTES

Intense purplish-red in color with pronounced aromas of fresh red fruits such as cherries, along with blackcurrant and wild blackberries. The vibrant palate expresses its origin well with a delicate texture and silky tannins.

AGING POTENTIAL

Drink now or age up to 6 years.