



## SECRETO DE VIU MANENT MALBEC 2017

### VITICULTURE

**Vineyard:** El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 18 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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

### VINIFICATION

**Varieties:** 85% Malbec and a 15% "Secret"

**Harvest:** The grapes were picked during the second and third weeks of March.

**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. 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:** 46% of the wine was aged for 9 months in French oak barrels. The remaining 54% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.48

Total Acidity: 5.4 g/L

Residual Sugar: 1.87 g/L

Volatile Acidity: 0.50 g/L

### TASTING NOTES

Intense cherry red in color with aromas of red and black fruits such as blackberries and plums, as well as subtle notes of spice that lend complexity. Medium-bodied, fresh, and friendly on the palate, with silky tannins that lend good volume and lead to a prolonged finish with mineral notes.

### AGING POTENTIAL

Drink now or age up to 6 years.