



SECRETO DE VIU MANENT VIOGNIER 2018

Variety: Viognier 85% and 15% "secret".

Vineyard: San Carlos de Cunaco, Colchagua Valley. The vines' average age is 17 years.

Soils: Alluvial in origin and sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage, and expandable clay that is able to administer the delivery of water to the plant throughout the year.

Climate: The 2017-2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. On average, the white grapes were harvested 1-2 weeks later than normal. The wines are very fresh, fruity, and with good natural acidity. Vineyard Management: The vineyard density is 2,900 plants/hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches while keeping the grapes protected to maximize freshness and natural acidity.

Harvest: The grapes were hand-picked the first week of March.

Vinification: Grapes were pressed directly. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16-20°C. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate. It is unoaked.

Laboratory Analysis

Alcohol: 13.5 %

pH: 3.35

Total Acidity (C4H6O6): 5.86 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.33 g/L

Tasting Notes

Yellow color, clean and bright. The fruity nose presents aromas of white fruit like pineapple, white peach, and pear, with subtle notes of white flowers. The palate is also fruit-forward, complex, vibrant, and balanced with fresh acidity that leads to a long, pleasing finish.

Cellaring Potential

Drink now or cellar up to 5 years.



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