



## SECRETO DE VIU MANENT MALBEC 2019

### VITICULTURE

**Vineyard:** El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 19 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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36° or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened.

### VINIFICATION

**Varieties:** Malbec 85%, 15% “Secret”

**Harvest:** The grapes were picked during the first week of April 2019.

**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:** 36% of the wine was aged for 10 months in French oak barrels. The remaining 64% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

### LABORATORY ANALYSIS

Alcohol: 13,5% vol.

pH: 3.69

Total Acidity: 5.03 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.47 g/L

### TASTING NOTES

Violet-red in color. In the nose is attractive and expressive, with aromas of red berries and flowers. In the palate is full of flavors of red fruits and violets with a very good structure with fine and deep tannins, mineral, great balance and freshness that lends the wine depth and a long finish.

### AGING POTENTIAL

Drink now or age up to 6 years.