

SECRETO DE VIU MANENT SAUVIGNON BLANC 2020



Variety: Sauvignon Blanc 100%

Vineyard: The grapes for this wine came from two vineyards located near Las Dichas sector, approximately 11 km from the sea.

Soil: All of the vineyards, both hillsides and foothills, are planted on granitic soils. Quartz incrustated in the Las Dichas Vineyard lends the wine a mineral character.

Climate: The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

Harvest: Both vineyards were harvested between the second and third week of march, 2020.

Vinification Techniques: The grapes were destemmed without crushing and then cold macerated (approximately 8–10°C) in a pneumatic press for 6–8 hours for greater intensity of the aromas and flavors contained in the skins. The grapes were then drained, pressed, and decanted for 36 hours at 8–10°C. The fermentation took place in stainless steel tanks between 12–18°C. After the alcoholic fermentation the wine was aged for 9 months on its fine lees. Then it was blended, stabilized to protein and cold, filtered and bottled.

LABORATORY ANALYSIS

Alcohol: 13%

pH: 3.17

Total Acidity: 7,1 g/L

Residual Sugar: 1.6 g/L

Volatile Acidity: 0.25 g/L

TASTING NOTES

Pale yellow in color with glints of green, the wine is intense and fruity on the nose, with aromas of exotic fruits, white flowers as well as subtle notes of minerals and sea salt. It is fresh on the palate with character, showing expressive, fruity, and mineral notes due to the coastal origin. It's deep, and has a long, pleasing finish.

AGING POTENTIAL

Drink now or cellar for up to 6 years.



DOWNLOAD
TASTING VIDEO

FAMILY OWNED SINCE 1935