



SECRETO DE VIU MANENT MALBEC 2021

Variety: Malbec 85%, 15% "Secret".

Vineyard: El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 22 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 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

Harvest: The grapes were harvested between the last week of March and the first week of April, 2021.

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: 10% of the wine was aged for 10 months in French oak barrels, 22% in foudres and 2% in concrete eggs tanks. The remaining 66% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.72

Acidez Total (C4H6O6): 4.76 g/L

Residual Sugar: 2,29 g/L

Volatile Acidity: 0.49 g/L

TASTING NOTES

With an intense red color and glints of violet. The nose shows intense aromas of red fruits and spice, accompanied by an elegant mineral note reminiscent of graphite. On the palate there are notes of blue fruit together with a hint of black and pink pepper, accompanied by firm, silky, well-integrated tannins and an elegant, balanced finish.

AGING POTENTIAL

Drink now or age up to 5 years.



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