



SECRETO DE VIU MANENT CABERNET SAUVIGNON 2015

VITICULTURE

Vineyard: Primarily from our San Carlos Vineyard near Cunaco in the Colchagua Valley.

Soil: Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has very good ability to administer water to the plant throughout the year, which is very important for old plants.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (central valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

Vineyard Management: The plantation has a density of 4,808 plants/hectare, and the vertically positioned vines are cane pruned. Shoots are trimmed in the spring and early summer.

VINIFICATION

Variety: 85% Cabernet Sauvignon and 15% “secret”

Harvest: The grapes were picked between March 27 and April 2, 2015

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: 55% of the wine was aged for 8 months in French oak barrels. The remaining 42% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.63

Total Acidity: 5.1 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.52g/L

TASTING NOTES

Purplish ruby-red in color. The nose is very fruity with aromas of red fruits, blackcurrants, plums, and sour cherries with a subtle herbal note. The palate is fresh and medium bodied with good balance and a flavorful, persistent finish.

AGING POTENTIAL

Drink now or age up to 6 years.