



SECRETO DE VIU MANENT CABERNET SAUVIGNON 2016

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 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

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

VINIFICATION

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

Harvest: The grapes were picked during the second week of April.

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: 66% of the wine was aged for 9 months in French oak barrels. The remaining 34% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.61

Total Acidity: 5.2 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.56 g/L

TASTING NOTES

Purplish cherry-red in color with pronounced aromas of fresh red fruits, berries, blackcurrants, red currants, and a slightly spicy note characteristic of a cold vintage. The palate is vibrant and tense, but also has a smooth, gentle texture that leads to a delicate lingering finish.

AGING POTENTIAL

Drink now or age up to 5 years.