



SECRETO DE VIU MANENT CABERNET SAUVIGNON 2017

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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

VINIFICATION:

Variety: 85% Cabernet Sauvignon and 15% "secret"

Harvest: The grapes were picked March 29–April 5.

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: 40% of the wine was aged for 8 months in French oak barrels. The remaining 60% 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: 5.19 g/L

Residual Sugar: 2.28 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

Ruby red in color with violet nuances. The nose presents pronounced aromas of fresh fruit such as cherries and berries along with some floral notes. The palate offers complex notes of raspberries complemented by firm-but-smooth tannins. This is a fresh and juicy wine with very good balance.

AGING POTENTIAL

Drink now or age up to 5 years.