



SECRETO DE VIU MANENT CABERNET SAUVIGNON 2018

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 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening.

The red grapes grew under moderate temperatures, without the extremes of the previous season. January presented average maximum temperatures of 28°C, and thanks to the good temperatures in March and April, the grape skins and seed ripened well, with a normal level of sugars and a higher acidity level. Harvest took place 7–10 days later than normal, and the wines obtained are very fresh and fruity with good color and natural acidity.

VINIFICATION:

Variety: Cabernet Sauvignon 85%, 15% “Secret”

Harvest: The grapes were picked during the final week of April and the first week of May 2018.

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. 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: 45% of the wine was aged for 8 months in French oak barrels. The remaining 55% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.72

Total Acidity: 4.84 g/L

Residual Sugar: 2.56 g/L

Volatile Acidity: 0.52 g/L

TASTING NOTES

Intense cherry red in color. The nose stands out for its fruitiness and primarily offers aromas of strawberries, raspberries, and cherries along with a light note of spices. The palate is intense, with good volume, silky tannins, and rich acidity, ending with a long and pleasing finish.

AGING POTENTIAL

Drink now or age up to 5 years.