



SECRETO DE VIU MANENT CABERNET SAUVIGNON 2019

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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

Vineyard management: The vineyard is planted to a density of 4,808 plants/hectare, trained to low shoot positioning and cane and spur pruned. Shoots are selected in spring and early summer.

VINIFICATION:

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

Harvest: The grapes were harvested the last week of March.

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 pump-overs 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 for a portion of the wine.

Oak: 2% of the wine aged for 10 months in French oak barrels. The remaining 58% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5%vol.

pH: 3.69

Total Acidity: 5.1g/L

Residual Sugar: 2.3g/L

Volatile Acidity: 0,57 g/L.

TASTING NOTES

Ruby red color with violet reflections. The nose is very expressive, marked by notes of red and black fruit, cassis, and fresh plum, together with a subtle herbal and spiced note. On the palate the wine stands out for its texture and balance, but also its vibrancy, with very good structure and great depth.

AGING POTENTIAL

Drink now or cellar for 5 years.

FAMILY OWNED SINCE 1935

