

Secreto
de
VIU MANENT

SECRETO CABERNET SAUVIGNON 2022

VARIETY: Cabernet Sauvignon 85% and 15% "secret".

LABORATORY ANALYSIS :

Alcohol: 14% vol. | pH: 3,54 | Total Acidity: 5,07 g/L | Residual Sugar: 2,56 g/L
Volatile Acidity: 0,49 g/L



Vineyard: The grapes come principally from our San Carlos vineyard, located near Cunaco, in the Colchagua Valley.

Soil: Alluvial in origin with a sandy-clay texture. The soils are deep, extraordinarily porous, and with an excellent capacity to deliver water to the plant throughout the year, which is an extremely important trait in the case of older vines.

Climate: The 2021-2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard Management: The vines were planted to a density of 4,808 plants per hectare, trained to low shoot positioning, and spur pruned. Shoots are thinned in spring and early summer.

Harvest: The grapes were harvested from 6 April-17 April, 2022.

Vinification techniques: The grapes were destemmed into stainless steel tanks. A cool pre-fermentation maceration at 8°C took place for 3 days, with the objective of increasing the extraction of color and aromas. During fermentation, 3 short, daily pump-overs increased the extraction of the most elegant tannins, producing a fruitier, friendlier wine. Part of the final blend underwent a natural malolactic fermentation in oak barrels.

Aging: 10% of the wine aged for 10 months in French oak barrels, 17% aged in concrete eggs, and the remaining 73% remained in stainless steel and concrete tanks, adding fruit and freshness to the final blend.

TASTING NOTES

With a deep ruby-red color, the wine has an aromatically intense nose that highlights notes of red and blue fruits such as fresh cherry and plum, followed by elegant tertiary aromas. The palate stands out for its texture and balance, with fresh, firm tannins that lend structure and great depth, and lead to a fresh, mineral finish.

AGING POTENTIAL

Drink now or age for 5 years.

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