

Secreto  
de  
VIU MANENT

## SECRETO CABERNET SAUVIGNON 2023

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

**LABORATORY ANALYSIS :**

Alcohol: 13,5% vol. | pH: 3,7 | Total Acidity: 5,03 g/L | Residual Sugar: 2,79 g/L  
Volatile Acidity: 0,52 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 2023-2024 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. 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. Temperatures in early winter were moderate, and this trend continued through spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 35°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration 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 between April 3 and April 21, 2024.

**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:** 11% of wine aged for 10 months in French oak barrels, 9% of the wine remained in untoasted French oak foudres, and the remaining 80% aged 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.

 VIU MANENT

