



SECRET DE VIU MANENT VIOGNIER 2009

VITICULTURE

Vineyard: San Carlos, Cunaco, Colchagua Valley. The vines average 9 years in age.

Soil: Flat and deep with clay-loam texture and moderate fertility.

Climate: Average annual precipitation is 600 mm, concentrated during the winter months. The summer is dry with hot days and cold nights. Temperatures are influenced by sea breezes from the Pacific Ocean and winds from the Andes Mountains.

Vineyard Management: The vineyard was planted to a density of 2,900 plants/hectare, and the vines are vertically positioned and cane pruned. Shoots are tipped in the spring and early summer, and light leaf pulling encourages ventilation while maintaining the grapes sheltered from the sun to preserve maximum freshness and natural acidity.

VINIFICATION

Variety: Viognier 85% and 15% "secret"

Harvest: The grapes were picked April 13–15, 2009.

Vinification Techniques: The grapes were crushed and direct pressed to prevent extraction of tannins. The must was chilled and decanted for 3 days to separate the juice from the solids. Fermentation took place with selected yeasts at low temperatures (10°–12°C) in stainless steel tanks. Following alcoholic fermentation the new wine was kept on its lees for a month. The final blend was cold stabilized and filtered prior to bottling.

Oak Treatment: None

LABORATORY ANALYSIS

Alcohol: 14.7 % vol

pH: 3.03

Total Acidity: 6.0 g/L

Residual Sugar: 2.0 g/L

Volatile Acidity: 0.41 g/L

TASTING NOTES

Brilliant yellow in color. The nose offers pronounced aromas of lime, pineapple, and apricot. The palate continues with notes of nectarine, quince, and pear. Powerful and fresh, with an acidity that lends excellent structure and persistence.

AGING POTENTIAL

Drink now or hold for up to two years.