

## SECRET DE VIU MANENT SAUVIGNON BLANC 2011



### VITICULTURE

**Vineyard:** The grapes for this wine come from two vineyards located in different sectors of the Casablanca Valley. One is located beside the town of Casablanca and the other is in Las Dichas, approximately 11 km (7 mi) from the sea.

**Soils:** Both vineyards are planted on hillsides on granitic soil. The Las Dichas vineyard contains quartz deposits, which contributes a mineral quality to the wine.

**Climate:** Average annual precipitation of 400 mm (16 in), concentrated in the winter months. Summers are dry, with moderately warm days (high temperatures of 25°C/77°F) and cold nights. The proximity of both vineyards to the sea (22 and 11 km (13.7, 6.8 mi), respectively) gives them a pronounced maritime influence that moderates temperatures with early morning fog and cool sea breezes from the Pacific Ocean.

**Vineyard management:** The vineyard is planted to a density of 5000 vines per hectare and trained to a low vertical shoot position and spur-pruned. Extra shoots are removed in the spring and early summer. Light leaf pulling was carried out to protect the clusters from the sun and maintain maximum freshness, flavor, and natural acidity.

### VINIFICATION

**Variety:** Sauvignon Blanc 85% and a "secret" 15%.

**Harvesting:** The grapes were handpicked from April 4th to 12th, 2011.

**Vinification:** The grapes were destemmed without crushing and deposited into the press, where they underwent a 6–8-hour cold soak at approximately 8°–9°C (46°–48°F) to extract the aromas and flavors from the skins. The must was then drained, pressed, and decanted for 36 to 48 hours at 8°–9°C (46°–48°F). Fermentation took place with selected yeasts at low temperatures (9°–11°C/48°–52°F) in stainless steel tanks. After alcoholic fermentation the wine was left in contact with its fine lees for 2 months then blended, protein- and cold-stabilized, filtered, and then bottled.

### LABORATORY ANALYSIS

Alcohol: 13.6%

pH: 3.06

Total Acidity: 6.73 g/l

Residual Sugar: 2.6 g/l

Volatile Acidity: 0.35 g/l

### TASTING NOTES

This young wine is a clean, bright, light and almost transparent greenish-yellow in color. With an intense and delicate nose marked by fresh fruit and mineral notes of sea salt, white peaches, citrus peel, lychee, lime, and boxwood. It has exceptional character and liveliness, intermingling mineral and fruit qualities with an enjoyable acidity and lushness that lead to a long, pleasing finish.

### CELLARING POTENTIAL

Drink now.

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