



## SYRAH SECRET DE VIU MANENT 2012

### VITICULTURE

**Vineyard:** El Olivar, near Peralillo in the Colchagua Valley. The Carmenere blocks average 13 years in age.

**Soils:** The vineyard is located on a hillside with 6°–15° of slope in very porous, rocky clay soil that presents decomposed alterite with an abundance of root development.

**Weather:** The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures, which subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

**Vineyard Management:** Vineyard density is 3,625 plants per hectare. The vines are trellised to low vertical shoot position and spur pruned. Shoots are tipped in the spring and early summer and selected leaves are pulled in early March to increase ventilation to the grapes.

### VINIFICATION

**Variety:** Syrah 85% and 15% “secret”

**Harvest:** The grapes were hand picked between March 26 and April 5, 2012.

**Vinification Techniques:** The grapes were destemmed and lightly crushed into a stainless steel tank, where they underwent a 4-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 27°–29°C, and two short pumpovers were performed each day to extract only the most elegant tannins to ensure a fruity, friendly wine. Malolactic fermentation took place naturally in French oak barrels.

**Oak:** 70% of the wine was aged for 8 months in French oak barrels. The remaining 30% was aged in stainless steel and concrete tanks to contribute fruit and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14.5%

pH: 3.52

Total Acidity: 5.35 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.5 g/L

### TASTING NOTES

An intense dark violet color, this wine is elegant and complex on the nose with aromas of red fruit, berries, plums, and spices, along with black pepper, violets, and subtle mineral and graphite tones. The palate delivers a complex wine with character and very lush fruit. Vertical and vibrant, with tremendous structure, refreshing acidity, and silky tannins that give way to a lingering mineral finish.

### AGING POTENTIAL

Drink now or cellar for 7 years.