

SECRET DE VIU MANENT VIOGNIER 2012



VITICULTURE

Vineyard: San Carlos, Cunaco, in the Colchagua Valley. The plantation has an average age of 12 years.

Soil: Of alluvial origin, sandy-clay texture, very porous and with the capacity for very good administration of water to the plant throughout the year.

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon that produces a decrease in oceanic temperatures, which in turn results in low levels of precipitation and high temperatures. The spring of 2011–2012 presented normal temperatures and no frost. Temperatures later increased, and very high temperatures were recorded in February and March, and the warm conditions extended into late April and early May. The wines produced this year are concentrated with very intense fruit character.

Vineyard Management: The vineyard has a density of 2,900 plants per hectare, and the vines are trellised to low vertical shoot position and cane pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase solar exposure to the grapes.

VINIFICATION

Variety: 85% Viognier and 15% “secret”.

Harvest: The grapes were hand picked between March 12 and 23.

Vinification techniques: The grapes were direct pressed. Alcoholic fermentation took place in stainless steel tanks with selected yeasts (85%) and native yeasts (15%) to increase the complexity of the final blend and lasted 3 weeks at 16°–20°C. The new wine remained on its fine lees for approximately 4 months with weekly lees stirring to obtain a wine with greater silkiness and body.

LABORATORY ANALYSIS

Alcohol: 14.2% vol.
pH: 3.27
Total Acidity: 5.5 g/L
Residual Sugar: 5.2 g/L
Volatile Acidity: 0.26g/L

TASTING NOTES

Pale but bright yellow in color. The nose offers aromas of ripe and exotic fruit such as cherimoya, stone fruit, ripe pears that meld with citrus and notes of white flowers. The voluminous palate is well-rounded, fresh, and fruit with very good balance leading to a long and pleasing finish.

AGING POTENTIAL

Drink now or cellar for up to four years.