

SECRET DE VIU MANENT CARMENERE 2013



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 9 years.

Soils: Piedmont of geological origin with a 5–14% slope. The soil presents very good porosity and drainage with a very well-structured first horizon that presents weathered granitic rock with abundant fine root development.

Climate: The 2012–2013 season began with a cold and relatively rainy spring that provoked a delay in budbreak and the subsequent phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. Thanks to the good temperatures in March and April, the skins and seeds of the red grapes ripened well with a lower sugar level, higher acidity, and a harvest that took place 7–10 days later than normal. The wines are very fresh and fruity with good color, natural acidity, and approximately 1% less alcohol than usual.

Vineyard management: The vines are planted to a density of 5,714 plants/hectare, trellised to low vertical shoot position, and spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 85% Carmenere and 15% “secret”

Harvest: The grapes from the highest part of the hillside were hand picked May 4–7 and the lower part May 13–14, 2013.

Vinification Techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 10°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 2 short pumpovers per day to extract only the most elegant tannins and obtain the fruitiest and friendliest wine possible. Malolactic fermentation took place naturally in oak barrels.

Oak: 56% of the wine spent 9 months in French oak barrels, and the remaining 44% aged in stainless steel and concrete tanks to lend more fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14 %vol.

pH: 3.73

Total Acidity: 5.1 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Deep violet red in color. The nose is fresh with a personality that reflects the typicity of the Carmenere. Notes of red fruits, plums, sweet spices, damp earth, and black pepper intermingle with a subtle note of red tobacco from its oak aging. The palate is medium bodied, vertical, fresh, elegant, well balanced, and complex with good volume and a long finish.

AGING POTENTIAL

Drink now or hold for 5 years.

FAMILY OWNED SINCE 1935