



## SECRET DE VIU MANENT SAUVIGNON BLANC 2013

### VITICULTURE

**Vineyard:** The grapes for this wine come from three vineyards located in the coldest part of the Casablanca Valley. One is west of the village of Casablanca, another is in the Las Dichas sector, approximately 11 kilometers directly to the sea, and the third, in the Pitama sector, is 16 kilometers from the sea and receives a strong marine influence due to its exposure and altitude (300 m above sea level).

**Soils:** All three vineyards are planted on hillsides on granitic, piedmont-like soils. The vineyard in Las Dichas has a quartz component that lends a mineral character to the wine.  
**Climate:** The 2012–2013 season began with a cold and relatively rainy spring that delayed the onset of budbreak and phenological stages in the grapes. It was a damper season, which also meant slower and later ripening. On average the whites were harvested 2–3 weeks later than in a normal year. The wines obtained are very fresh and fruity with tremendous natural acidity and alcohol levels that are 0.5–1% lower than usual.

**Vineyard Management:** The vines are planted 5,000 per hectare, vertically positioned, and cane pruned. Shoots are tipped in spring and early summer. Some leaves were pulled from the interior of the canopy to increase ventilation. This keeps the grapes healthy and encourages ripening, which was very slow and late coming due to this year's weather conditions.

### VINIFICATION

**Variety:** 85% Sauvignon Blanc, 15% "secret."

**Harvest:** The grapes from the vineyard in Casablanca were picked April 3–5, those from Las Dichas on April 22–25, and those from Pitama on April 21–25.

**Vinification Techniques:** The grapes were destemmed without crushing before undergoing a cold maceration at 8°–9°C for approximately 6 hours to obtain greater extraction of aromas and flavors from the grape skins. The must was then drained, pressed, and decanted at 8°–9°C for 36 hours. Fermentation took place with selected yeasts in stainless steel tanks at 12°–17°C and then aged on its fine lees for 2–3 months. After the final blend was made the wine was cold- and protein stabilized, filtered, and bottled.

### LABORATORY ANALYSIS

Alcohol: 13.1% vol.  
pH: 3.12  
Total Acidity: 7.1 g/L  
Residual Sugar: 2 g/L  
Volatile Acidity: 0.31 g/L

### TASTING NOTES

Very light, almost clear greenish-yellow in color. The nose is very fresh with citrus notes such as lime and grapefruit along with exotic fruits, pineapple, and passion fruit. The fresh and fruity palate has a mineral quality, depth, tremendous volume, and a long, persistent finish.

### AGING POTENTIAL

Drink now.

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