



## SECRET DE VIU MANENT SYRAH 2013

### VITICULTURE

**Vineyard:** El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 14 years.

**Soil:** The vineyard is located on a hillside with a slope of 6–15°. The very porous rocky clay soil presents very fragmented rocky alterite and is highly colonized by roots.

**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 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 lower sugar levels and higher acidity. Harvest 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 normal.

**Vineyard Management:** The vines are planted to a density of 4,348 plants/hectare, trellised to low vertical shoot position, and are 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% Syrah and 15% “secret.”

**Harvest:** The grapes were hand picked April 2–8, 2013.

**Vinification techniques:** The grapes were destemmed and 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 25°–27°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:** 59% of the wine spent 9 months in French oak barrels, and the remaining 41% aged in stainless steel and concrete tanks to lend more fruitiness and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.53

Total Acidity: 5.2 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.46 g/L

### TASTING NOTES

Dark and intense violet color. The nose is fresh and elegant with aromas of red fruits such as cherries and fresh plums, subtle floral notes recalling violets, and notes of sweet spices and pencil lead. This is a very vertical and fruity wine on the palate with medium structure and rich acidity. The tannins are well rounded and lead to a long and mineral finish.

### AGING POTENTIAL

Drink now or cellar up to 6 years