

SECRETO DE VIU MANENT CARMENERE 2014

VITICULTURE

Vineyard: El Olivar, located in Peralillo, in the Colchagua Valley. The average age of the vines is 10 years.

Soil: Piedmont soils of geological origin with slopes of 5–8% and very good porosity and drainage. A very well-structured first horizon with clay and gravel lies over a second horizon with fragmented alterite and abundant fine root development.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: The plantation density is 5,714 plants/hectare, and the vines are trellised to vertical shoot position and spur pruned. Shoots are trimmed in spring and early summer. Leaves are manually pulled in early March to encourage ventilation around the grapes.

VINIFICATION

Variety: 85% Carmenere and 15% “secret”

Harvest: The grapes from the upper part of the hillside were hand picked April 29–30.

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 to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short daily pumpovers to extract just the most elegant tannins and ultimately obtain a fruitier, friendlier wine. Malolactic fermentation took place naturally in tanks and oak barrels.

Oak: 42% of the wine was aged for 9 months in French oak barrels, 8% was aged in a cement egg, and the remainder was held in stainless steel and concrete tanks to preserve freshness and fruitiness for the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.67

Total Acidity: 4.9 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

Intense violet color. The nose presents pronounced fresh and fruity aromas such as red fruits, blueberries, and plums with spices and damp earth. The very fruity palate is well balanced, fresh, and complex with medium structure and a very pleasing velvety finish.

AGING POTENTIAL

Drink now or cellar for up to 5 years.



FAMILY OWNED SINCE 1935