



SECRETO DE VIU MANENT MALBEC 2014

VITICULTURE

Vineyard: El Olivar, located in Peralillo, in the Colchagua Valley. The average age of the vines is 15 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 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 2,900 plants/hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in spring and early summer.

VINIFICATION

Variety: 85% Malbec and 15% “secret”

Harvest: The grapes were picked March 24–26, 2014.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 8°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 oak barrels.

Oak: 68% of the wine was aged for 8 months in French oak barrels, 5% was aged in a cement egg, and the remaining 27% was held in stainless steel and concrete tanks to preserve freshness and fruitiness for the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.69

Total Acidity: 5.1 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Intense violet color. The nose is very expressive, complex, fresh, and very fruity with aromas that recall plums, sour cherries, and violets, with subtle notes of spices. The palate presents tremendous volume with a structure of tannins that react with saliva, inviting another sip. The finish is long and persistent.

AGING POTENTIAL

Drink now or cellar for up to 6 years.