



SECRETO DE VIU MANENT VIOGNIER 2014

VITICULTURE

Vineyard: San Carlos de Cunaco in the Colchagua Valley. The average age of the vines is 14 years.

Soil: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soils have very good drainage and expandable clay with the ability to administer water to the plant very well throughout the entire year.

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 2,900 plants/hectare, and the vines are trellised to low vertical shoot position and cane pruned. Shoots were trimmed in spring and early summer, and leaves were pulled to ventilate the bunches and keep the grapes protected, maximizing their freshness and natural acidity.

VINIFICATION

Variety: 85% Viognier and 15% “secret”

Harvest: The grapes were hand picked March 12–15, 2014.

Vinification techniques: The grapes were whole cluster pressed, and alcoholic fermentation took place with native yeasts over the course of 3 weeks at 16°–20°C. The wine was then held on its fine lees for approximately 10 months with periodic stirring to obtain greater silkiness and volume. The wine is unoaked.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.26

Total Acidity: 5.7 g/L

Residual Sugar: 1.7 g/L

Volatile Acidity: 0.26 g/L

TASTING NOTES

Light greenish-yellow in color. The nose is complex, fresh, and fruity with aromas that recall exotic fruits, papaya, apricot, ripe pears, and citrus along with some floral notes. The palate is viscous and fresh with great volume. Very fruity and balanced with a long, persistent finish.

AGING POTENTIAL

Drink now or cellar for up to 5 years.