



SECRET DE VIU MANENT CARMENERE 2015

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, in the Colchagua Valley. The plantation averages 11 years in age.

Soil: Piedmont of geological origin with a 5–14% slope. The soil presents very good porosity and drainage. The first horizon is very well structured with granite and gravel over a second horizon that presents fragmented granitic rock with an abundance of fine root development.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

Vineyard Management: The vineyards are planted to a density of 5,714 plants/hectare. The vines are trained to low vertical shoot position and cane and 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% Carménère and 15% is “secret”

Harvest: The grapes were hand picked April 24–29.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold maceration to achieve greater extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short daily pumpovers to extract only the most elegant tannins and obtain a fruitier and friendlier wine. The subsequent malolactic fermentation occurred naturally in tanks and oak barrels.

Oak: 54% of the blend was aged for 10 months in French oak barrels. The remaining 46% was held in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.57

Total Acidity: 5.3 g/L

Residual Sugar: 1.6 g/L

Volatile Acidity: 0.38 g/L

TASTING NOTES

Intense cherry red in color with aromas that recall fresh fruit such as plums and cherries along with a touch of black pepper and fresh-ground coffee. The medium-bodied, mouth-filling palate is well balanced with a very flavorful finish.

AGING POTENTIAL

Drink now or hold up to 5 years.

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