



SECRET DE VIU MANENT VIOGNIER 2015

VITICULTURE

Vineyard: San Carlos de Cunaco, Colchagua Valley. The plantation averages 15 years of age.

Soil: Of alluvial origin with sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage and expandable clay that is able to administer the delivery of water to the plant very well throughout the year.

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 white wines are more complex than intense on the nose and have fresh palates with great volume.

Vineyard Management: The vineyard density is 2,900 plants/hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches while keeping the grapes protected to maximize freshness and natural acidity.

VINIFICATION

Variety: 85% Viognier with a 15% 'secret'.

Harvest: The grapes were hand picked between March 1 and 10, 2015.

Vinification techniques: Direct pressed. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 15°–20°C. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate.

Oak: Unoaked.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.43

Total Acidity: 4.3 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.22 g/L

TASTING NOTES

Intense golden yellow with greenish nuances and tremendous brilliance. The nose presents fresh and highly complex aromas recalling ripe pears and tropical and citrus fruits such as grapefruit, lime, and kiwi. The palate is silky and complex with balanced natural acidity, elegant volume and a long finish.

AGING POTENTIAL

Drink now or hold up to 5 years.