



SECRET DE VIU MANENT VIOGNIER 2016

VITICULTURE

Vineyard: San Carlos de Cunaco in the Colchagua Valley, and the plantation averages 16 years in age.

Soils: Of alluvial origin with a sandy-clay texture. The soil is deep and extraordinarily porous, very well drained, and its expandable clay has very good ability to administer to deliver water to the plants throughout the year.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring with temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening and delayed the harvest. The white wines obtained aromatic, complex, and very fresh with good volume.

Vineyard Management: The vines are planted to a density of 2,900 plants/hectare, trellised to low vertical shoot position and cane pruned. Shoots are tipped in the spring and early summer, and leaves were lightly pulled from around the bunches to ventilate the fruit while keeping them protected from the sun to maximize their freshness and natural acidity.

VINIFICATION

Variety: 85% Viognier and a 15% secret

Harvest: The grapes were hand picked March 10–11, 2016.

Vinification Techniques: The grapes were whole-cluster pressed, and alcoholic fermentation took place with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16°–20°C. The new wine remained on its fine lees for approximately 10 months with periodic stirrings to obtain silkier, more voluminous wines. This wine is unoaked.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.
pH: 3.33
Total Acidity: 6.27 g/L
Residual Sugar: 1.0 g/L
Volatile Acidity: 0.25 g/L

TASTING NOTES

This Viognier presents a brilliant light greenish-yellow color. Its intense, fresh flavors recall flowers and white fruits, citrus, apricots, cherimoya, and other exotic fruits. The palate is tense and vibrant yet delicate, complex, and well balanced with a pleasing finish.

CELLARING POTENTIAL

Drink now or cellar for up to 5 years.