



SECRET DE VIU MANENT CARMENERE 2016

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 12 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 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 in the different varieties and therefore delayed the harvest. The red wines obtained are fresh with good fruit expression and very well-balanced 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% Carmenere and 15% is “secret”

Harvest: The grapes were hand picked April 25–28.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold maceration at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short daily pump-overs to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation later occurred naturally in tanks and oak barrels.

Oak: 42% of the blend was aged for 10 months in French oak barrels. The remaining 58% was held in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.6

Total Acidity: 5.1 g/L

Residual Sugar: 1.3 g/L

Volatile Acidity: 0.65 g/L

TASTING NOTES

This intense violet-colored wine stands out for the Carmenere’s typical spicy character with aromas of black pepper as well as red fruits, berries, and a subtle note of fresh-ground coffee. The medium-bodied palate presents good volume, balance, and a smooth texture that leads to a very pleasing finish.

AGING POTENTIAL

Drink now or hold up to 5 years.

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