

SECRET DE VIU MANENT SYRAH 2017



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 18 years.

Soil: The vineyard is located on a hillside with a 6–15° slope. The very porous rocky clay soil presents very fragmented rocky alterite and is highly colonized by roots.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vines are planted to a density of 4,348 plants/hectare, trellised to low vertical shoot position, and are 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% Syrah and 15% "secret."

Harvest: The grapes were hand picked between February 28 and March 9, 2017.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 26°–28°C with 4 short pumpovers per day to extract only the most elegant tannins and obtain the fruitiest and friendliest wine possible. Malolactic fermentation took place naturally in oak barrels.

Oak: 58% of the wine spent 9 months in French oak barrels, 5% was aged in a cement egg, and the remaining 37% was held on its fine lees in stainless steel and concrete tanks to lend more fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.66

Total Acidity: 4.9 g/L

Residual Sugar: 1.9 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Deep, intense purplish-red in color with aromas of blue and black fruits such as blueberries, blackberries, and ripe plums, along with notes of violets, spices, and pencil lead. Medium-bodied and fresh on the palate with good balance, depth, and complexity and a pleasing finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.

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