



SECRET DE VIU MANENT VIOGNIER 2017

VITICULTURE

Vineyard: : San Carlos de Cunaco, Colchagua Valley. The plantation average 17 years of age.

Soils: 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 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 bud break 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 white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

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 and a 15% "secret".

Harvest: The grapes were hand picked between February 15 and March 11, 2017.

Vinification Techniques: Direct pressed. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16°–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. It is unoaked.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.38

Total Acidity: 3.37 g/L

Residual Sugar: 1.26 g/L

Volatile Acidity: 0.31 g/L

TASTING NOTES

Bright greenish-yellow in color, with a complex fruity nose that offers aromas of exotic fruits, papaya, apricot, and ripe pears with floral notes. The palate is fresh and very fruity with well-balanced acidity lending way to a long, persistent finish.

CELLARING POTENTIAL

Drink now or cellar up to 5 years.