



## SECRET DE VIU MANENT SAUVIGNON BLANC 2018

### VITICULTURE

**Vineyard:** The grapes for this wine came from two vineyards in different sectors of the Casablanca Valley. One is located near the town of Casablanca, and the other is in the Las Dichas sector, approximately 11 km from the sea.

**Soil:** All of the vineyards, both hillsides and foothills, are planted on granitic soils. Quartz incrustated in the Las Dichas vineyard lends the wine a mineral character.

**Climate:** The 2017–2018 season began with a cold and rainy spring that allowed us to delay the first irrigation until November. The cool temperatures through mid-November delayed bud break and flowering by a few weeks. Bud break was very even, which helped in the subsequent phenological stages of the grapes. This was a rather damp season, which caused ripening to be slower and later than usual. On average, the whites were harvested 1–2 weeks later than in a normal year. The wines obtained are very fresh, fruity and natural acidity.

### VINIFICATION:

**Variety:** 100% Sauvignon Blanc

**Harvest:** The grapes from both vineyards were harvested April 12- 17, 2018

**Vinification techniques:** The grapes were destemmed without crushing and then cold macerated (approximately 8°–10°C) in a pneumatic press for 6–14 hours for greater intensity of the aromas and flavors contained in the skins. The grapes are then drained, pressed, and decanted for 36 hours at 8°–10°C. Before starting the fermentation, the labs were stabilized for 6 days, then the fermentation was carried out in stainless steel tanks between 12° - 18° C.

After the alcoholic fermentation the wine was aged for 6 months on its fine slimes. Then it was mixed, stabilized to protein and cold, filtered and bottled.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.35

Total Acidity: 6,41 g/L

Residual Sugar: 1.06 g/L

Volatile Acidity: 0.43 g/L

### TASTING NOTES

Light greenish-yellow in color. The intense, complex nose offers aromas of white fruits, asparagus, and pineapple, along with light floral notes and saline touch characteristic of the coastal influence in the vineyard. The palate is fresh, fruity, mineral, and expressive with tremendous volume and a persistent, round finish.

### AGING POTENTIAL

Drink now or hold up to 6 years.

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