



SECRET DE VIU MANENT MALBEC 2018

VITICULTURE

Vineyard: El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 19 years.

Soil: Piedmont of geological origin with a 5–8% slope. The soil presents very good porosity and drainage with a very well structured first horizon of clay and gravel over a second horizon that presents fragmented alterite with abundant fine root development.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes grew under moderate temperatures, without the extremes of the previous season. January presented average maximum temperatures of 28°C, and thanks to the good temperatures in March and April, the grape skins and seed ripened well, with a normal level of sugars and a higher acidity level. Harvest took place 7–10 days later than normal, and the wines obtained are very fresh and fruity with good color and natural acidity.

VINIFICATION

Varieties: Malbec 85%, 15% “Secret”

Harvest: The grapes were picked during the first and second week of April 2018.

Vinification techniques: The grapes were destemmed into a stainless steel tank, where they underwent a 3-day pre-fermentation maceration at 8°C to achieve greater extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 26°–28°C. The 4 daily pumpovers were kept short to extract only the most elegant tannins and obtain a fruitier, friendlier wine. The subsequent malolactic fermentation occurred naturally in oak barrels.

Oak: 41% of the wine was aged for 8 months in French oak barrels. The remaining 59% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.82

Total Acidity: 4,94 g/L

Residual Sugar: 2,08 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Violet-red in color. The nose is intense, expressive, fresh, and fruity with aromas of berries, such as blackberries, blueberries, and strawberries along with a light floral note. The palate presents good structure with round tannins, very good volume, and an elegant, mineral, and very well-balanced finish.

AGING POTENTIAL

Drink now or age up to 6 years.

FAMILY OWNED SINCE 1935