



SECRET DE VIU MANENT CARMENERE 2018

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 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.

Vineyard Management: The vineyards are planted to a density of 5,000 plants/hectare, and the vines are trained to low vertical shoot position and cane and spur pruned. Shoots are selected in the spring, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION:

Variety: Carménère 85%, 15% “Secret”

Harvest: The grapes were hand picked during the first week of May.

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: 38% of the blend was aged for 6 months in French oak barrels. The remaining 62% was held in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.81

Total Acidity: 4,78 g/L

Residual Sugar: 2,27 g/L

Volatile Acidity: 0.39 g/L

TASTING NOTES

Dark purple in color. The nose presents aromas of ripe cherries, black pepper, and blackberries along with fine herbs and a light note of blonde tobacco. The palate is ample and balanced with tremendous structure and rounded tannins. The finish is velvety and very pleasing.

AGING POTENTIAL

Drink now or hold up to 5 years.

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