



## SECRET DE VIU MANENT SAUVIGNON BLANC 2019

### VITICULTURE

**Vineyard:** The grapes come from the Casablanca Valley, in the sector of Las Dichas, approximately 11 kilometers from the sea.

**Soil:** The Las Dichas vineyard has encrusted quartz that lends the wine a mineral character.

**Climate:** The 2018–2019 season began with a deficit of rainfall at the end of the winter. The spring was cold, with precipitation in September and October, which enabled us to postpone the first irrigations by 1 or 2 months. This also delayed the phenological stages by approximately 1 week. The summer had maximum temperatures of 28°C until the last week of January, when a number of heat waves raised the maximum temperatures to 36–38°C, which resulted in uneven veraison in the later varieties. This also generated a blockage that delayed ripening in the same varieties. Veraison in the earlier varieties was very uniform, and the heat generated earlier ripening. Autumn was very mild with lower maximum temperatures, and this allowed us to wait patiently for a softening of the tannins, which at one point were rather dry due to the heat. In general, this is a vintage with very good quality, where the white wines have a riper character and good volume on the palate.

### VINIFICATION:

**Variety:** 100% Sauvignon Blanc.

**Harvest:** Both vineyards were harvested between April 2–3, 2019.

**Vinification techniques:** The grapes were destemmed without crushing and then cold macerated (approximately 8–10°C) in a pneumatic press for 6–8 hours for greater intensity of the aromas and flavors contained in the skins. The grapes were then drained, pressed, and decanted for 36 hours at 8–10°C. The fermentation took place in stainless steel tanks between 12–18°C. After the alcoholic fermentation the wine was aged for 6 months on its fine lees. Then it was blended, stabilized to protein and cold, filtered and bottled.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.3

Total Acidity: 6.3 g/L

Residual Sugar: 1.8 g/L

Volatile Acidity: 0.4 g/L

### TASTING NOTES

Pale yellow in color with glints of green, the wine is fruity on the nose, with aromas of white fruit like lime, pear, pineapple, and passionfruit, with smooth notes of white flowers. The wine is fresh on the palate with rich acidity, showing expressive, fruity, and mineral notes due to the coastal origin. It's deep, and has a long, pleasing finish.

### AGING POTENTIAL

Drink now or cellar for up to 4 years.

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