

SECRET DE VIU MANENT CARMENERE 2020

VITICULTURE

Variety: Carménère 85%, 15% "Secret".

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 16 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 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

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.

Harvest: The grapes were hand-picked the first week of April.

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 selected 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: 8% of the wine aged for 11 months in French oak barrels and the remaining 92% remained in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol

pH: 3.69

Total Acidity (C4H6O6): 4,72 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Intense red color with glints of violet. The nose shows aromas of red fruit of the forest together with spices, followed by a subtle note of fresh coffee beans. On the palate there's notes of blue fruit and black pepper, together with mature, well integrated and silky tannins that lead to an elegant and pleasant finish.

AGING POTENTIAL

Drink now or hold up to 5 years.



FAMILY OWNED SINCE 1935

www.viumanent.cl



DOWNLOAD
TASTING VIDEO