



SECRET DE VIU MANENT VIOGNIER 2022

VITICULTURE

Vineyard: San Carlos de Cunaco, Colchagua Valley. The vine's average age is 22 years.

Soils: Alluvial in origin and sandy-clay texture. The soil is deep and extraordinarily porous with very good drainage, and expandable clay that is able to administer the delivery of water to the plant throughout the year.

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation early on, which continued to increase throughout the period, reaching a total accumulation close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard management: The vineyard density is 2,900 plants/hectare. The vines are trellised to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches while keeping the grapes protected to maximize freshness and natural acidity.

VINIFICATION

Variety: Viognier 85% and 15% secret.

Harvest: The grapes were harvest on March 16th and 17th, 2022.

Vinification: Grapes were pressed directly. Alcoholic fermentation with native yeasts in stainless steel tanks over the course of approximately 3 weeks at 16–20°C. 80% of the wine fermented in contact with French oak staves. The new wine was then held on its fine lees for approximately 10 months with periodic stirring to increase silkiness and volume on the palate.

Ageing: 10% of the wine aged for 8 months in French oak barrels, while the remaining 90% was in contact with French oak staves for the same 8 months.

ANÁLISIS DE LABORATORIO

Alcohol: 14.0%

pH: 3.27

Total Acidity 3.85g/L

Residual Sugar: 1.24 g/L

Volatile Acidity: 0.20 g/L

TASTING NOTE

The wine presents a straw-yellow color, clean and bright. The nose show aromas of tropical fruit including grapefruit, as well as honeyed notes and citrus peel. The palate is fresh and balanced, showing a balance with the texture, with nice volume and a prolonged finish.