

Secreto
de
VIU MANENT

SECRETO MALBEC 2022

VARIETY: Malbec 85%, 15% "Secret".

LABORATORY ANALYSIS:

Alcohol: 14% vol. | pH: 3,58 | Total Acidity (C4H6O6): 4,86 g/L | Residual Sugar: 3,5 g/L
Volatile Acidity: 0,52 g/L



Vineyard: El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 23 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 2021-2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels 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.

Harvest: The grapes were harvested during the first week of April 2022.

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.

Aging: 8% of the wine was aged for 10 months in French oak barrels, 18% in foudres and 3% in concrete eggs tanks. The remaining 71% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

TASTING NOTES

With an intense red color and glints of violet. The nose highlights aromas of red and black fruit, accompanied by a subtle mineral note reminiscent of graphite. The palate shows a fresh wine with great balance and firm, silky tannins that deliver a deep, persistent finish.

AGING POTENTIAL

Drink now or age up to 5 years.

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SECRETO DE VIU MANENT
WINE OF CHILE