

MALBEC

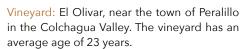
SECRETO MALBEC 2022

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



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

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.

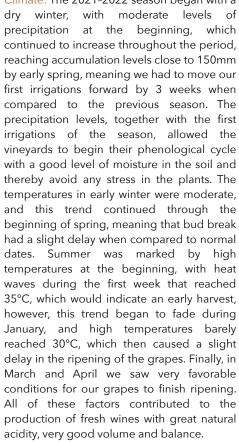
Aging: 8% of the wine was aged for 10 months in French oak barrels, 18% in foudres and 3% in concrete eggs tanks. The remaining 71% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

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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