

Secreto
de
VIU MANENT

SECRETO ROSÉ 2024

VARIETIES: Grenache 85% and 15% "secret".

LAB ANALYSIS:

Alcohol: 12,5% vol. | pH: 3,31 | Residual Sugars: 1,19 g/L



Vineyard: El Olivar, Peralillo, Colchagua Valley. The vines are 19 years old on average.

Soil: The vineyard is planted in a soil of geological origin, of very good porosity, on fractured rock and strongly colonized by roots, which is located under a small horizon dominated by clay.

Climate: The 2023–2024 season began with a winter that was rainier than previous years, with moderate precipitations early on that increased during the months of July and August, reaching a total above 600mm by early spring. This allowed us to delay the first irrigation of the season by 3–4 weeks when compared to the previous season. The amount of precipitation in winter allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and avoid risks of hydric stress in the plants. Temperatures in winter were mild, and this trend continued throughout spring, which meant budbreak was slightly delayed. Summer saw high temperatures with heat waves that continued sporadically during the entire season, which might have indicated an early harvest, however this trend began to fade during the last third of summer and early autumn, when maximum temperatures just barely peaked at 30°C. This created ideal conditions for our grapes to ripen fully. The season will be reflected in the fresh wines with character and complexity.

Vineyard management: The vineyard is planted to a density of 4,167 plants per hectare, with low vertical shoot positioning and cane pruned. Shoots are removed in spring and early summer. Light canopy management takes place in order to ventilate the bunches and maintain the grapes protected from the sun, maintaining their natural freshness and acidity.

Harvest: The grapes were harvested on 12–13 March, 2024.

Vinification techniques: Directly pressed. Fermentation took place in stainless-steel tanks and lasted approximately 3 weeks, at temperatures between 14–18°C. The total blend fermented in small stainless-steel tanks. Next, the wine remained in contact with its fine lees for 6 months, during which periodic stirrings took place in order to add greater silkiness and texture to the palate.

Aging: 100% of the blend aged for 6 months in small stainless-steel tanks, where it remained in contact with its lees, contributing to greater complexity and texture on the palate.

TASTING NOTES: The wine has a pale pink color, clean and bright. The nose is fresh, expressive and captivating, with notes of white and pink flowers standing out, followed by fresh and elegant notes of tart red fruits. In the mouth it is fresh, smooth and balanced, and it

VIU MANENT

