

Secreto de VIU MANENT

SECRETO ROSÉ 2025

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

LAB ANALYSIS:

Alcohol: 12,5% vol. | pH: 3,33 | Residual Sugars: 1,09 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 2025 harvest presented itself as a warm and contrasting vintage. It began with a relatively rainy winter, with rainfall close to 600 mm, which ensured a good water supply at the start of the season. Budbreak was even and earlier than usual due to a warmer-than-average spring. Summer, in turn, brought a couple of heat waves that accelerated ripening and, at the same time, led to an approximate 15% decrease in yields, mainly due to smaller clusters and lower berry weight as a result of the heat. The resulting wines show good aromatic intensity, balance, concentration, and round tannins.

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, 2025.

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

VALLE DE COLCHAGUA · CHILE | @SECRETODEVIUMANENT | WWW.SECRETODEMANENT.CL

SECRETO DE VIU MANENT
· WINE OF CHILE ·