

SECRETO DE VIU MANENT SAUVIGNON BLANC 2016

VITICULTURE

Vineyard: The grapes for this wine came from two vineyards in different sectors of the Casablanca Valley. One is located near the town of Casablanca, and the other is in the Las Dichas sector, approximately 11 km from the sea.

Soil: All of the vineyards, both hillsides and foothills, are planted on granitic soils. Quartz incrustated in the Las Dichas vineyard lends the wine a mineral character.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed the harvest. The white wines obtained are aromatic and complex with good volume and very fresh palates.

Vineyard Management: Vineyard density is 5,000 plants/hectare and the vines are trellised to low vertical shoot position and cane pruned. Shoots are tipped in spring and early summer. Leaves were lightly pulled from the interior of the canopy to increase ventilation to keep the grapes healthy and also to encourage ripening, which was very slow and late due to the season's weather conditions.

VINIFICATION

Variety: 100% Sauvignon Blanc

Harvest: Both vineyards were picked April 4–13, 2016.

Vinification techniques: The grapes were destemmed without crushing and then cold macerated (approximately 8°–10°C) in a pneumatic press for 6–14 hours for greater intensity of the aromas and flavors contained in the skins. The grapes are then drained, pressed, and decanted for 36 hours at 8°–10°C. Fermentation took place in stainless steel tanks at 12°–18°C and then aged on its fine lees for 3–4 months. Finally, the wine was blended, cold and protein stabilized, filtered, and bottled.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.2

Total Acidity: 6.9 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.28 g/L

TASTING NOTES

Greenish-yellow in color. Its intense aromas recall citrus notes of mandarin orange and grapefruit, as well as white fruits, asparagus, and tomato leaf. The fresh palate is deep and saline due to the vineyard's proximity to the cold Pacific Ocean. Ideal with fresh shellfish, cold soups such as gazpacho, ceviche, or sashimi. Serve at 7°–9°C.

AGING POTENTIAL

Drink now or hold up to 3 years.



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