



SECRET DE VIU MANENT SAUVIGNON BLANC 2017

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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

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 March 13–21, 2017.

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 6 months. Finally, the wine was blended, cold and protein stabilized, filtered, and bottled.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.26

Total Acidity: 6.58 g/L

Residual Sugar: 1.2 g/L

Volatile Acidity: 0.28 g/L

TASTING NOTES

Light greenish-yellow in color. The nose is expressive with aromas of white fruit, lychee, grapefruit, white flowers, and sea salt. The palate has significant volume and weight yet still very fresh and well balanced, with depth and a saline note that comes from the coastal influence due to its proximity to the sea.

AGING POTENTIAL

Drink now or hold up to 4 years.

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