



SECRET DE VIU MANENT SYRAH 2015

VITICULTURE

Vineyard: El Olivar, located near Peralillo in the Colchagua Valley. The plantation averages 16 years in age.

Soils: The vineyard is located on a hillside with a 6–15% slope, rocky clay soils with very good porosity and very fragmented rocky alterite and is highly colonized by roots.

Climate: The 2014–2015 season began with intense frosts, although unlike in the previous seasons these mainly affected the mountainous zones and not the Intermediate Depression. While budding began 1–2 weeks early, bud growth slowed down later on, with the low temperatures that lasted until late November. Warmer weather came later, with January, February, March and April experiencing high daytime temperatures and rather cool nights. This prompted us to harvest both whites and reds earlier to obtain fresher, fruitier wines. The red wines display great color and structure and despite the warm vintage are very fresh and fruity.

Vineyard Management: The vines are planted to a density of 4,348 plants/hectare, trellised to low vertical shoot position and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 85% Syrah with a 15% “secret”

Harvest: The grapes were hand-picked between March 18 to 21, 2015.

Vinification Techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 2-day pre-fermentation cold maceration at 8°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 25°–27° with 4 daily pump-overs that were kept short in order to extract only the most elegant tannins and obtain a fruitier, friendlier wine. Malolactic fermentation occurred naturally in French oak barrels. The wine was lightly filtered prior to bottling.

Oak: 48% of the wine was aged in French oak barrels for 9 months. The remaining 52% was aged on its fine lees in a concrete tank to contribute greater fruit and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14,3% vol.

pH: 3,59

Total Acidity: 3,08 g/L

Residual Sugar: 2,28g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

This deep violet-colored wine has a very fresh and fruity nose with aromas that recall blueberries, cherries, and violets accompanied by subtle notes of pepper and pencil lead. It's medium-bodied, with a tremendously fresh and vibrant palate and ripe, reactive tannins that lead to a long, delicate finish.

CELLARING POTENTIAL

Drink now or cellar for up to 6 years.

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