



SECRET DE VIU MANENT MALBEC 2020

Variety: Malbec 85%, 15% "Secret"

Vineyard: El Olivar, near the town of Peralillo in the Colchagua Valley. The vineyard has an average age of 20 years.

Soil: Piedmont of geological origin with a 5–8% slope. The soil presents very good porosity and drainage with a very well structured first horizon of clay and gravel over a second horizon that presents fragmented alterite with abundant fine root development.

Climate: The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

Harvest: The grapes were picked during the first week of March 2020.

Vinification techniques: The grapes were destemmed into a stainless steel tank, where they underwent a 3-day pre-fermentation maceration at 8°C to achieve greater extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 26°–28°C. The 4 daily pumpovers were kept short to extract only the most elegant tannins and obtain a fruitier, friendlier wine. The subsequent malolactic fermentation occurred naturally in oak barrels.

Oak: 10% of the wine was aged for 10 months in French oak barrels, 12% in foudres and 3% in concrete eggs tanks. The remaining 75% was held in stainless and concrete tanks for greater fruitiness and freshness in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.65

Acidez Total (C4H6O6): 3,2 g/L

Residual Sugar: 1,6 g/L

Volatile Acidity: 0.41 g/L

TASTING NOTES

Intense red with Violet tint. In the nose is attractive and expressive, with aromas of red berries and spices followed by a subtle touch of tobacco. The palate shows blue fruit taste together with black and pink pepper. Firm, silky and integrated tannins lends to a long finish.

AGING POTENTIAL

Drink now or age up to 6 years.



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TASTING VIDEO

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