

Secreto de Viu Manent 2010 – Pinot Noir



VITICULTURE

Vineyard: The grapes come from two vineyards near the town of Casablanca, about 20 kilometers (12 miles) from the Pacific Ocean. Both are planted on hillsides in the coolest sector of the Casablanca Valley.

Soil: Both vineyards are planted on hillside granitic soils.

Climate: Precipitation was concentrated in the winter months and was approximately 230 mm, lower than a normal year due to the La Niña phenomenon. The summer was dry, with no rainfall until harvest time. The 2010 harvest was colder than normal in Chile, and the Casablanca Valley was no exception. The wines are generally fresher and fruitier, with more natural acidity and less alcohol.

Vineyard management: The vertically trained, spur-pruned vines are planted to a density of 3,333 plants per hectare. Excess shoots are pulled in spring and early summer, and leaves are manually pulled in early March to increase exposure to the grapes.

VINIFICATION

Variety: Pinot Noir 85% and a “secret” 15%

Harvest: Both varieties were hand picked and placed into 12 kg boxes. One vineyard was harvested on April 7, the other on April 19, 2010.

Vinification: The grapes were hand selected, then destemmed and crushed before being placed in a stainless steel tank. An 8-day pre-fermentation cold maceration followed at 8°C (46°F) to enhance extraction of color and aromas. Alcoholic fermentation took place with selected yeasts at 25°–26°C (77°–79°F). Two brief pumpovers were carried out each day to extract only the most elegant tannins and produce a friendlier, fruitier wine. This was followed by natural malolactic fermentation in French oak barrels.

Oak: 85% of the wine was aged for 6 months in French oak barrels, 6% new and the rest third- and fourth-use, to limit excessive oakiness in the wine. The remaining 15% was aged in stainless steel tanks to enhance freshness and fruit in the final blend.

LABORATORY ANALYSIS

Alcohol: 14.6%

pH: 3.53

Total Acidity: 5.21 g/l

Residual Sugar: 2.9 g/l

Volatile Acidity: 0.45 g/l

TASTING NOTES

Moderately intense violet-red in color. The nose is elegant, delicate, and fruit-forward, with aromas of wild raspberries and strawberries accompanied by notes of pink flowers and subtle violet tones. It is refreshing on the palate, with smooth, elegant tannins that combine fresh acidity with a long, persistent finish.

CELLARING POTENTIAL

Drink immediately or cellar 6 years.

FAMILY OWNED SINCE 1935