

## SECRETO DE VIU MANENT PINOT NOIR 2012



### VITICULTURE

**Vineyard:** The grapes that go into this wine came from two vineyards located near the town of Casablanca, approximately 20 kilometers in direct line to the sea. Both are planted on hillsides in the cold sector of the Casablanca Valley.

**Soil:** Both vineyards are planted on hillsides with granitic soil.

**Weather:** The 2011–2012 season was warmer than usual in the Casablanca Valley, and as a result, harvest was 10–15 days early. Despite the heat, both red and white varieties maintained good levels of natural acidity. It bears mention that the maximum temperatures were 1.5° higher than they were in the previous season, and March was the hottest month. Overall the wines produced have good volume, are fresh and well balanced, and have a slightly higher alcohol level than they did in 2011.

**Vineyard management:** The vineyard was planted to a density of 3,333 plants per hectare. The vines are vertically positioned and spur and cane pruned. Shoots are tipped in spring and early summer, and leaves are pulled manually in early March to increase solar exposure to the grapes.

### VINIFICATION

**Varieties:** Pinot Noir 85% with a 15% “secret”

**Harvest:** Both vineyards were hand picked, one on March 17 and the other on March 26, 2012.

**Vinification techniques:** the grapes were manually selected prior to destemming and were transferred uncrushed to a stainless steel tank, where they underwent an 8-day pre-fermentation cold soak at 8°C for greater extraction of color and aromas. Alcoholic fermentation took place with selected yeasts at 25°–26°C with 2 daily pumpovers that were kept short to extract only the most elegant tannins and obtain a fruity and friendly wine. The new wine later underwent malolactic fermentation naturally in French oak barrels.

**Oak:** 78% of the wine was aged for 7 months in French oak barrels (100%), of which 9% were new and the rest were third and fourth use to prevent an excessive presence of oak in the wine. The remaining 23% was held in stainless steel tanks to contribute fruitiness and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14.4 %vol.

pH: 3.57

Total Acidity: 5.3 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.58 g/L

### TASTING NOTES

Bright, intense, ruby-red in color. The nose is elegant, fresh, and fruity with outstanding varietal typicity reflecting notes of fresh fruits, raspberries, and sour cherries, along with subtle notes of pink roses and violets. The palate is elegant, delicate, and lively with very good balance, notes of cherries, and a fresh acidity that leads to a long finish.

### AGING POTENTIAL

Drink now or cellar up to 6 years.