

## SECRETO DE VIU MANENT PINOT NOIR 2015



### VITICULTURE

**Vineyard:** The grapes come from a vineyard near the town of Casablanca, approximately 20 kilometers from the sea.

**Soil:** The vineyards are planted on hillsides with granitic soils.

**Climate:** The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones. Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present great color and structure, and despite the warm year, they are fruity and fresh with interesting palates.

**Vineyard Management:** The vineyard density is 3,333 plants/hectare. The vines are trellised to low vertical shoot position and spur pruned. Shoots are pulled in the spring and early summer, and leaves are lightly pulled to ventilate the bunches.

### VINIFICATION

**Variety:** 100% Pinot Noir

**Harvest:** The grapes were hand picked March 10–11, 2015.

**Vinification techniques:** The grapes were manually selected prior to destemming and were deposited uncrushed into stainless steel tanks for a 7-day pre-fermentation cold maceration at 8°C for better extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 25°–26°C with 2 short pumpovers per day to extract only the most elegant tannins and obtain a fruitier, friendlier wine. The new wine then underwent malolactic fermentation naturally in French oak barrels and foudres.

**Oak:** 52% of the wine spent 9 months in previously used oak barrels and foudres. The remaining 48% was kept in stainless steel tanks to contribute fruit and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.41

Total Acidity: 5.64 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.5 g/L

### TASTING NOTES

Ruby red in color with intense aromas of red fruits such as strawberries and cherries along with light notes of damp earth and flowers. The palate is fresh and delicate, but has good structure, a faithful representative of Chile's new Pinots from vineyards near the cold Pacific Ocean. Pair it with grilled tuna or mahi-mahi or with mushroom risotto. Serve at 14°–16°C.

### AGING POTENTIAL

Drink now or cellar for up to 4 years.

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