

SECRETO DE VIU MANENT PINOT NOIR 2017



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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual.

Vineyard Management: The vineyard density is 5,000 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 to keep the grapes healthy and encourage good ripening.

VINIFICATION:

Variety: 100% Pinot Noir

Harvest: The grapes were hand picked February 22–23, 2017.

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: 27% of the wine spent 9 months in French oak foudres and 20% in previously used French oak barrels. The remaining 53% was kept in stainless steel tanks and cement eggs to contribute fruitiness and complexity to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.59

Total Acidity: 5.03 g/L

Residual Sugar: 2.31 g/L

Volatile Acidity: 0.66 g/L

TASTING NOTES

Ruby red in color with intense aromas of fresh fruit complemented by floral and mineral notes along with blackcurrant, pencil lead, spices, and herbal notes. The palate is fresh with smooth, elegant tannins and just-right acidity, resulting in a wine with good balance and structure.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

FAMILY OWNED SINCE 1935