

SECRETO DE VIU MANENT PINOT NOIR 2019



Variety: Pinot Noir 100%.

Vineyard: The grapes come from a vineyard located directly in front of the town of Casablanca, just 20 km from the sea.

Soils: The vineyard is planted on a hillside with granitic soils.

Climate: The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

Vineyard Management: The vineyard is planted to a density of 5,000 plants/hectare, and 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 from the interior of the canopy to increase ventilation to ensure healthy grapes and encourage ripening.

Vinification: 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 pump-overs 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 : 20% of the wine spent 6 months in French oak foudres, 30% in previously used French oak barrels, and the remaining 50% was kept in stainless steel tanks to lend more fruitiness and complexity to the final blend.

Laboratory Analysis

Alcohol: 13.5 %

pH: 3.53

Total Acidity (C4H6O6): 4.95 g/L

Residual Sugar: 2.67 g/L

Volatile Acidity: 0.46 g/L

Tasting Notes:

Ruby red in color. The nose shows a complex wine with aromas of fresh red fruit like strawberry and cherry mixed with floral notes and graphite. The palate has good balance and smooth, elegant tannins that combine well with the fresh acidity that leads to a long, rounded finish.

Cellaring Potential

Drink now or cellar up to 5 years.

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