

## SECRETO DE VIU MANENT PINOT NOIR 2020



**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 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

**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 :** 15% of the wine spent 6 months in French oak foudres, 35% 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: 12,7 %

pH: 3.62

Total Acidity (C4H6O6): 4.86 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.47 g/L

### TASTING NOTES

Ruby red in color. The nose shows a complex wine with aromas of fresh red berries and fruits of the forest mixed with floral notes and spiciness. The palate has good balance and smooth, elegant tannins that combine well with the fresh acidity that leads to a long and vibrant finish.

### CELLARING POTENTIAL

Drink now or cellar up to 5 years.



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