

SECRETO DE VIU MANENT PINOT NOIR 2022

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 2021–2022 season began with a dry winter with moderate precipitation at the beginning that increased throughout the season, registering close to 150mm by early spring, requiring us to move the first irrigations forward by 3 weeks when compared to the previous season. The rain, together with our irrigations, allowed the phenological cycles of the vineyards to begin with a good level of humidity in the soil while avoiding stress in the plants. Early winter temperatures were mild, and this trend continued through spring, translating into a slightly delayed budbreak. Summer saw high temperatures early in the season, with heatwaves during the first week that reached 35°C, which gave the impression of an early harvest. However, this trend began to decrease during January when high temperatures barely reached 30°C, creating a delay in the ripening of the grapes. Finally, the months of March and April had favorable conditions for the end of the ripening period. All of this translated into fresh wines with high natural acidity, very good volume, and nice 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.

Harvest: the grapes were harvested by hand between 8–11 March 2022.

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 8oC for better extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 25o–26oC 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.

Aging: 45% of the wine aged in French oak barrels for 6 months, while the remaining 55% remained in stainless steel tanks to add greater fruitiness and complexity to the wine.

LABORATORY ANALYSIS

Alcohol: 12,5% vol.

pH: 3,62

Total Acidity: (C4H6O6): 5,09 g/L

Residual Sugar: 1,35 g/L

Volatile Acidity: 0,45 g/L

TASTING NOTES

With a ruby-red color, the wine has an expressive nose with notes of red fruit and wild berries, accompanied by floral and spiced notes. The palate is smooth and balanced, with elegant tannins that combine with a refined acidity that leads to a fresh, vibrant finish.

CELLARING POTENTIAL

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