

Secreto
de
VIU MANENT

SECRETO PINOT NOIR 2023

VARIETY: Pinot Noir 100%.

LABORATORY ANALYSIS:

Alcohol: 12,5% vol. | pH: 3,61 | Total Acidity: 4,88 g/L | Residual Sugar: 2,22 g/L
Volatile Acidity: 0,41 g/L



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 2022-2023 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. Temperatures in early winter were moderate, and this trend continued through spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 37°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration and 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 8-10 March 2023.

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: 51% of the wine aged in French oak barrels for 7 months, while the remaining 49% remained in stainless steel tanks to add greater fruitiness and complexity to the wine.

TASTING NOTES

With a ruby-red color, the wine shows a fresh and expressive nose of red fruit and wild berry aromas, accompanied by floral and spiced notes. The palate is smooth and balanced with fresh, delicate tannins that combine with refined acidity and lead to a fresh, vibrant finish.

CELLARING POTENTIAL

Drink now or cellar up to 5 years.

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SECRETO DE VIU MANENT
WINE OF CHILE