



VIU MANENT

Pinot Noir SECRET 2008

VITICULTURE

Vineyard: Santa María, a 6-year-old vineyard in the Lo Orozco sector of the Casablanca Valley.

Soil: Shallow hillside soil with low fertility.

Climate: Annual precipitation averages 450 mm (17.7 in), with most falling in the winter months. The summer is dry, with hot days and cold evenings and nights. Temperatures are moderated by the morning fog and marine breezes from the Pacific Ocean.

Vineyard Management: Planting density is 2,900/hectare with vines in a low vertical shoot position and spur pruned. Shoot removal is performed in spring and early summer, with manual leaf removal in early March to increase solar exposure to the grapes.

WINEMAKING

Grape Variety: 85% Pinot Noir and 15% is "secret."

Harvest: Grapes were hand picked on April 19, 2008.

Winemaking techniques: The grapes were hand picked, then destemmed and crushed to tank. Cold pre-fermentation maceration was carried out at 8°C (46°F) for one week to increase color and aroma extraction. Alcoholic fermentation was carried out with selected yeasts at temperatures of 28° to 30°C (82–86° F), with two pumpovers performed daily. This was followed by natural malolactic fermentation in oak barrels.

Oak: The wine was aged for 7 months in French oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.5 %vol.
pH:	3.52
Total Acidity:	5.5 g/L
Residual Sugar:	3.1 g/L
Volatile Acidity:	0.51 g/L

TASTING NOTES

Violet in color, on the nose this wine displays floral notes along with ripe strawberries and chocolate, complemented by delicate touches of spice. The palate presents notes of wild blackberries and blueberries. Its smooth, sweet tannins marry perfectly with its crisp acidity, achieving a delicate structure that results in a long, elegant finish.

CELLARING POTENTIAL

Ready to drink now or cellar for up to 5 years.

