



Secret de Viu Manent 2009 – Pinot Noir

VITICULTURE

Vineyard: San Andrés, a 9-year-old vineyard located next to Leyda 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 4.166/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 17, 2009.

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 6 months in French oak barrels.

LABORATORY ANALYSIS

Alcohol:	14.5 %vol.
pH:	3.63
Total Acidity:	5.1 g/L
Residual Sugar:	3.0 g/L
Volatile Acidity:	0.44 g/L

TASTING NOTES

Ruby red color of medium intensity. Red fruit aromas highlighting the berries, cherries and plums, which are well balanced with toasty notes from barrels. In the mouth it is fresh and fruity, soft tannins and harmonious, achieving a delicate structure that results in a long and elegant finish.

CELLARING POTENTIAL Ready to drink now or cellar for up to 4 years.

FAMILY OWNED SINCE 1935