



SECRET DE VIU MANENT PINOT NOIR 2011

VITICULTURE

Vineyard: The grapes come from two vineyards near the town of Casablanca, approximately 20 km (12.4 mi) directly from the sea. Both are planted on hillsides in the cold sector of the Casablanca Valley.

Soils: Both vineyards are planted on hillsides with granitic soils.

Climate: Precipitation was approximately 314 mm (12.4 in), which was less than in a normal year. Rainfall was concentrated in the winter months and early spring. The 2011 harvest was colder than normal in Chile and in the Casablanca Valley. In general, the wines produced were fresher, fruitier, and had more natural acidity and less alcohol, somewhat similar to those of the 2010 vintage.

Vineyard Management: The vineyard is planted 3,333 vines per hectare, trellised to low vertical shoot position, and spur pruned. The shoots are tipped in the spring and early summer, and leaves are selectively hand pulled in March to increase solar exposure to the grapes.

VINIFICATION

Variety: Pinot Noir 85% and 15% "Secret".

Harvest: The grapes were hand picked into 12-kg boxes. One vineyard was picked on March 28 and the other on April 11, 2011.

Vinification Techniques: The grapes were manually selected prior to being destemmed and were dropped into a stainless steel tank without crushing. The fruit underwent an 8-day pre-fermentation cold soak (8°C / 46°F) to extract more color and aromas. Alcoholic fermentation took place with selected yeasts at 25°–26°C (77°–79°F). During fermentation, the two daily pumpovers were kept short to extract only the most elegant tannins and keep the wine more fruity and friendly. It then underwent malolactic fermentation naturally in French oak barrels.

Oak: 75% of the wine was aged in for 7 months 100% French oak barrels, 8% of which were new and the rest were third- and fourth-use in order to avoid excessive oak in the wine. The remaining 25% was held in stainless steel tanks to contribute fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14.2 %vol.
pH: 3.51
Total Acidity: 5.16 g/L
Residual Sugar: 2.9 g/L
Volatile Acidity: 0.56 g/L

TASTING NOTES

Bright and moderately intense violet-red in color. The nose denotes an elegant, fresh, and fruity wine with aromas of raspberries and sour cherries that combine with notes of pink flowers and a subtle hint of violets. Elegant on the palate, delicate, and lively, with very good balance and notes of cherries and fresh acidity that leads the way to a long and profound finish.

AGING POTENTIAL

Drink now or hold for 6 years.