



SECRET DE VIU MANENT PINOT NOIR 2013

VITICULTURE

Vineyard: The grapes for this wine come from a vineyard near the town of Casablanca, approximately 20 kilometers directly from the sea.

Soils: The vineyard is planted on a hillside with granitic soils.

Climate: The 2012–2013 season began with a cold and relatively rainy spring that delayed the onset of budbreak and subsequent phenological stages of the grapes. It was a wetter, damper season, which slowed ripening and delayed the harvest. The white grapes were picked an average of 2–3 weeks later than normal. The wines obtained are very fresh and fruity and have tremendous natural acidity and alcohol levels that are 0.5–1% lower than usual.

Vineyard Management: The vineyard is planted to a density of 3,333 vines/hectare, and the vines are vertically positioned and spur pruned. Shoots are tipped in the spring and early summer, and leaves are manually pulled in March to improve the ventilation around the bunches.

VINIFICATION

Variety: Pinot Noir 100%.

Harvest: The grapes were hand picked on March 14, 21, and 25, 2013.

Vinification techniques: The grapes were manually selected and destemmed and then deposited uncrushed into stainless steel tanks where the fruit underwent an 8-day pre-fermentation cold soak at 8°C to improve extraction of color and aromas. Alcoholic fermentation took place with 50% native yeasts and 50% selected yeasts at 25°–26°C with just 2 short pumpovers per day to extract only the most elegant tannins and obtain a fruitier and friendlier wine. Malolactic fermentation took place naturally as the wine aged in French oak barrels.

Oak: 62% of the wine spent 8 months in used French oak barrels. The remaining 38% was held in stainless steel tanks to contribute greater fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5 %vol.

pH: 3.61

Total Acidity: 5.1 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Bright and intense cherry red. The nose is intense, very fresh, vibrant, and complex with aromas of red fruits, berries, sour cherries and a subtle note of damp earth. The palate is fresh and delicate with very good balance and notes of cherries, and bright acidity leads the way to a long and refreshing finish.

AGING POTENTIAL

Drink now or hold up to 4 years.

FAMILY OWNED SINCE 1935