

SECRET DE VIU MANENT PINOT NOIR 2018

VITICULTURE

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

Soil: The vineyards are planted on hillsides with granitic soils.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening.

The red grapes grew under moderate temperatures, without the extremes of the previous season. January presented average maximum temperatures of 28°C, and thanks to the good temperatures in March and April, the grape skins and seed ripened well, with a normal level of sugars and a higher acidity level. Harvest took place 7–10 days later than normal, and the wines obtained are very fresh and fruity with good color and natural acidity.

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.

VINIFICATION:

Variety: 100% Pinot Noir.

Harvest: The grapes were hand picked March 26–29, 2018.

Vinification techniques: 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 8°C for better extraction of color and aromas. The alcoholic fermentation took place with native yeasts at 25°–26°C with 2 short pumpovers 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.

Oak: 25% of the wine spent 6 months in French oak foudres, 24% was aged in previously used oak barrels, and the remaining 51% was kept in stainless steel tanks and cement eggs to lend more fruitiness and complexity to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.68

Total Acidity: 4.88 g/L

Residual Sugar: 2.16 g/L

Volatile Acidity: 0.58 g/L

TASTING NOTES

Bright cherry-red in color. The nose presents floral note intermingled with aromas of red fruits, such as cherries, raspberries, and strawberries, along with a mineral note characteristic of the origin. The palate is fresh, lively and juicy, with a good balance, structure, and smooth tannins, all resulting in a wine with a long, pleasing finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.



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