



VIU MANENT SECRETO PINOT NOIR



APPELLATION

Casablanca, Chile

VARIETALS

100% Pinot Noir

VINEYARD

The grapes come from a vineyard located directly in front of the town of Casablanca, just 20 km from the sea. The vineyard is planted on a hillside with granitic soils.

VINIFICATION

51% of the wine aged in French oak barrels for 7 months, while the remaining 49% remained in stainless steel tanks to add greater fruitiness and complexity to the wine.

WINEMAKER'S NOTES

With a ruby-red color, the wine shows a fresh and expressive nose of red fruit and wild berry aromas, accompanied by floral and spiced notes. The palate, packed with wild berry fruit, is smooth and balanced with fresh, delicate tannins that combine with refined acidity and lead to a fresh, vibrant finish.

FOOD PAIRING

Ideal complement for grilled fish, Asian sweet and sour preparations, mushroom risotto, vegetable-stuffed pasta, terrines or artesian pate.



GLASSWARE

Pinot Noir or
Universal Red Glass



AGING

~5 Years



DECANT

15 - 30 Minutes



**SERVE
TEMP**

62- 66° F

