

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SECMCM	Secreto Patagónico	Argentina	Patagonia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	13%	3 months, French Oak	Cork



Background & Sustainability

Seeing the growing potential of Patagonian soil and climate, the first vines were planted in 2003 by husband and wife team Carlos and Cristina Groppo Parisi. Today, the family run winery is led by the second generation - Tomás and his sister Sofia and they are driven to promote and bring Patagonian wines to the table. The family estate stretches 61 hectares with a 300,000 litre cellar. The vineyards itself experience low annual rainfall and frequent and intense winds; forcing the grapes to develop thick skins and establish deep set roots, characterising its wines robust structure.

Winemaking

Vines were planted in 2003 and the soils in San Patricio de Chañar are sandy and gravelly - all vines are fed water from the Andes mountain snowmelt.

Following a manual harvest, 15% grapes are macerated in whole bunches within a concrete tank. Fermentation occurs using indigenous yeasts under low temperatures and a percentage of the run off is aged in old French oak for 3 months before being blended with wine aged in stainless steel tanks.

Tasting & Pairing

Intense deep red with violet hues. Lots of red fruit on the nose; red currants, raspberry and red cherry with a hint of a jamminess in the background. Soft tannins and a persistent finish.

Would pair well with a classic steak or roast beef dish.

Extra Information

Vegetarian, vegan

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