

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SECMCP	Secreto Patagónico	Argentina	Patagonia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	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.

Tomás and his team do not use any synthetic pesticides, fertilisers or additives within the vineyard or winery. They compost all degradable material like discarded pomace, prunings and leaves to add back into the land. They aim to be certified organic for the 2025 harvest.

## *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*

Elegant appearance with strawberries, red cherry and hints of pepper in the background. Good acidity and silky tannins help shape the wine.

Well paired with game or a wild mushroom risotto.

## *Extra Information*

Vegetarian, vegan

[www.secretopatagonico.com](http://www.secretopatagonico.com)