

Secreto Patagónico

Mantra Classic Pinot Noir

ABV

13%

Capsule

Cork

Code

SECMCP

Region and Country

Patagonia, Argentina

Grapes

Pinot Noir

Producer

Siblings Sofia and Tomás Groppo Parisi are the second generation to manage the estate and its production.

Climate, viticulture, winemaking

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. 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.

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, 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 Notes

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

Good to know

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.

Vegetarian and vegan friendly.