



Louis Latour Agencies

Gran Reserva Cabernet Sauvignon Viu Manent

Vintage	2011
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Cabernet Sauvignon

Wine description

The Gran Reserva wines are made using grapes from specially selected sites within Viu Manent's estate and are defined by their greater complexity, elegance and balance. The Cabernet Sauvignon is from old vines on the San Carlos Vineyard located close to town of Cunaco. The climate is characterised by warm summer days with cool nights and cooling breezes from the Pacific Ocean and winds from the Andes. The 2011 season was drier and cooler than average resulting in fresher wines with good natural acidity and aromatic intensity.

Tasting note

The wine is ruby red with a fruity and elegant nose marked by intense aromas of red fruits, black currant, cherries and subtle notes of tobacco and leather. The palate has vibrant acidity, medium body and ripe tannins. The tannins, acidity and oak are well integrated and the finish is fresh.

Vineyard information

Average vine age	100 years old
Elevation	190m
Soil composition	Sandy clay
Average yield (hl/ha)	9 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel tank
Fermentation	Inoculation
Maturation vessel	74% French oak barrels (8% new)
Maturation time	13 months
Filtration	Delicate

Wine Analysis

Alcohol by volume	14%
pH	3.62
Residual sugar (grams per litre)	3.4 g/L
Acidity (grams per litre)	5.18 g/L

