



Gran Reserva Chardonnay Viu Manent

Vintage	2015
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Chardonnay

Wine description

The Gran Reserva 2015 is made using grapes from a vineyard located in the Litueche. Viticulture in the area is possible largely because of the oceanic influence where warm summer days, cool night combined with sea breezes and fog ensure the grapes develop slowly attaining full ripeness.

Tasting note

A clean, bright greenish-yellow colour, this wine has an fresh and fruity nose marked by ripe white fruits, citrus notes and salinity due to its proximity to the sea. The palate is refreshing and silky with tremendous body, very good balance, and a vibrant acidity that gives way to a lingering, intense, and enjoyable finish.

Vineyard information

Average vine age	15 years old
Soil composition	Granitic
Harvest type	Hand harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	60% whole bunch
Fermentation vessel	French oak barrels (42%)
Maturation vessel	French oak barrels
Maturation time	7 months
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
pH	3.24
Residual sugar (grams per litre)	1.99 g/L
Acidity (grams per litre)	6.27 g/L

