



Louis Latour Agencies

Estate Collection Reserva Sauvignon Blanc

Viu Manent

Vintage	2016
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Sauvignon Blanc

Wine description

The Reserva Sauvignon Blanc was grown on Viu Manent's San Carlos vineyard near Cunaco in the Colchagua Valley. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

Tasting note

Intense citrus and tropical aromas such as passion fruit, white fruits, and white pear. Fresh, fruity and refreshing on the palate with a long finish.

Vineyard information

Average vine age	20 years old
Elevation	190 metres
Soil composition	Sandy clay and granitic
Harvest type	Hand and machine harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes, no crushing
Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel on lees
Maturation time	2 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	12%
pH	3.15
Residual sugar (grams per litre)	2.8 g/L
Acidity (grams per litre)	6.58 g/l

