



Estate Collection Reserva Sauvignon Blanc

Viu Manent

Vintage	2018
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Sauvignon Blanc

Wine description

The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 22 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Tasting note

Greenish-yellow in colour with outstanding fruity aromas of white peach, pineapple, and grapefruit intermingled with floral and subtle citrus and saline notes. The palate is complete, fruity, fresh, and persistent with good volume and a pleasing finish.

Vineyard information

Average vine age	22 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 tank
Maturation vessel	Stainless steel on lees
Maturation time	2 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
pH	3.35
Residual sugar (grams per litre)	1 g/L