

Souis Latour Agencies

Gran Reserva Cabernet Sauvignon Viu Manent

Vintage 2010 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 2010 season was drier and cooler than average resulting in fresher wines with lower alcohol and higher natural acidity.

Tasting note

Deep, dark ruby-red in colour with a nose marked by elegant and intense aromas of red fruit, cassis, and berries and subtle toasted notes. On the palate this wine has medium intensity, with ripe and well rounded tannins. The finish is fresh and pleasing.

Vineyard information

Average vine age 100 years old

Elevation 190m

Soil composition Alluvial, highly porous sandy-clay

Average yield (hl/ha) 9 T/hec

Harvest type Hand picked Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel tank
Fermentation Selected yeasts

Maturation vessel 74% French oak barrels (10% new)

Maturation time 13 months

Filtration Yes, light filtration

Wine Analysis

Alcohol by volume 14% pH 3.57
Residual sugar (grams per litre) 2.9 g/l

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