

Souis Latour Agencies

Gran Reserva Chardonnay Viu Manent

Vintage 2016 Country of Origin Chile

Region Colchagua Valley
Grape varieties Chardonnay

Wine description

The Gran Reserva 2016 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 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 16 years old Elevation 150 metres
Soil composition Granitic
Average yield (hl/ha) 12 T/hec

Harvest type Hand harvested Environmental management Sustainable

Winemaking information

De-stemmed Whole-bunch pressed

Fermentation vessel French oak (39%) and stainless steel

Fermentation Native yeasts

Maturation vessel French oak (39%) and stainless steel

Maturation time 8 months
Filtration Yes

Wine Analysis

Alcohol by volume 13%
pH 3.33
Residual sugar (grams per litre) 1.5 g/L
Acidity (grams per litre) 6.03 g/L

