



Louis Latour Agencies

Gran Reserva Chardonnay

Viu Manent

Vintage	2019
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Chardonnay

Wine description

The Gran Reserva Chardonnay 2019 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

This wine is complex with aromas of exotic fruits, white peach, pineapple, citrus and white flowers accompanied by subtle mineral notes. 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	19 years old
Elevation	150 metres
Soil composition	Granitic
Average yield (hl/ha)	12 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Whole-bunch pressed
Fermentation vessel	French oak (40%) and stainless steel
Fermentation	Native yeasts
Maturation vessel	French oak (40%) and stainless steel
Maturation time	6 months
Filtration	Yes

Wine Analysis

Alcohol by volume	14%
pH	3.3
Residual sugar (grams per litre)	1 g/L
Acidity (grams per litre)	7.1 g/L

