



Louis Latour Agencies

Gran Reserva Malbec Viu Manent

| | |
|-------------------|------------------|
| Vintage | 2010 |
| Country of Origin | Chile |
| Region | Colchagua Valley |
| Grape varieties | Malbec |

Wine description

The Gran Reserva wines are made using grapes from specially selected sites within Viu Manent's estate. They are defined by their greater body and complexity whilst maintaining elegance and balance. The Malbec is from the San Carlos Vineyard located close to Cunaco where old vines produce grapes of great quality and concentration. The climate is characterised by warm summer days with cool nights and cooling breezes from the Pacific Ocean and winds from the Andes.

Tasting note

A deep, dark cherry-red colour with violet hues, on the nose this wine offers great aromatic intensity marked by cherries, berries, and plums combined with subtle notes of vanilla, tobacco, and anise. Intense, balanced, and well structured on the palate, with notable yet well-ripened tannins. With an intense, lingering, and pleasing finish.

Vineyard information

| | |
|--------------------------|--------------|
| Average vine age | 22 years old |
| Elevation | 190 metres |
| Soil composition | Sandy clay |
| Average yield (hl/ha) | 11 T/hect |
| Harvest type | Hand picked |
| Environmental management | Sustainable |

Winemaking information

| | |
|---------------------|---|
| De-stemmed | Yes |
| Fermentation vessel | Stainless steel tank and French oak barrels |
| Fermentation | Inoculation |
| Maturation vessel | Stainless steel tank and French oak barrels |
| Maturation time | 11 months |
| Filtration | Yes, light filtration |

Wine Analysis

| | |
|-------------------|-------|
| Alcohol by volume | 13.9% |
|-------------------|-------|

pH 3.43
ENQUIRIES@LOUISLATOUR.CO.UK | WWW.LOUISLATOUR.CO.UK | 020 7409 7276
Residual sugar (grams per litre) 3.1 g/l

Acidity (grams per litre) 5.26 g/l

