



Louis Latour Agencies

Gran Reserva Malbec

Viu Manent

Vintage	2012
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

Deep and intense purple in color. The elegant nose features aromas of red fruits, forest fruits, cherries, blueberries, and subtle notes of black pepper and blond tobacco that lend complexity. The palate offers notes of red fruits and wild blackberries accompanied by tremendous structure and fresh acidity. The wine is very intense and vibrant with well-rounded tannins and a long and complex finish.

Vineyard information

Average vine age	24 years old
Elevation	190m
Soil composition	Sandy clay
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, 83% French oak barrels
Maturation time	12 months
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	14%
pH	3.65
Residual sugar (grams per litre)	2.7 g/L
Acidity (grams per litre)	5.2 g/L

