

SINGLEVINEYARI



Single Vineyard San Carlos Malbec Viu Manent

Vintage 2016 Country of Origin Chile

Region Colchagua Valley

Grape varieties Malbec

Wine description

The Single Vineyard selection showcases special sites with strong individual character within Viu Manent's estate. This Malbec is made from 100 year old vines from blocks 5 and 6 of the San Carlos vineyard located near the town of Cunaco in the Colchagua Valley. Rain in the winter, warm dry summer days and cool nights coupled with sea and mountain breezes create the perfect micro climate for grape production.

Tasting note

This wine presents a complex nose marked by notes of black plum, blackcurrants, and violets. The palate is delicate, fresh and crisp, with tremendous structure and vivacity and ends with a long and flavourful finish.

Vineyard information

Average vine age 100 years old Elevation 190 metres

Soil composition Sandy clay, very porous

Harvest type Hand picked Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel tanks, cement eggs

Fermentation Native yeasts

Maturation vessel French oak barrels, foudres and concrete

eggs

Maturation time 16 months
Filtration Minimal

Wine Analysis

Alcohol by volume 13.5% pH 3.55

Residual sugar (grams per litre) 2.25 g/L

Acidity (grams per litre) 3.55 g/L

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