



Louis Latour Agencies

Estate Collection Reserva Sauvignon Blanc

Viu Manent

Vintage	2015
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Sauvignon Blanc

Wine description

The Reserva Sauvignon Blanc was grown on Viu Manent's San Carlos vineyard near Cunaco in the Colchagua Valley. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

Tasting note

This wine is light greenish-yellow in color. The nose is fresh and fruity with aromas that recall white fruits, such as pears, white peaches, lime, and grapefruit, as well as subtle saline and floral notes. Young on the palate, this wine is fresh, well balanced, and very fruity, intense, and pleasing with a subtly saline finish.

Vineyard information

Average vine age	20 years old
Elevation	190 metres
Soil composition	Sandy clay and granitic
Harvest type	Hand and machine harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tank on lees
Maturation time	2 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	12.5%
pH	3.26
Residual sugar (grams per litre)	2.30 g/L

Acidity (grams per litre) 6.58 g/L

