



Louis Latour Agencies



Estate Collection Reserva Sauvignon Blanc

Viu Manent

Vintage	2017
Country of Origin	Chile
Region	Colchagua Valley
Grape varieties	Sauvignon Blanc

Wine description

The Reserva Sauvignon Blanc was grown on both Viu Manent's San Carlos vineyard near Cunaco in the Colchagua Valley and the Litueche area. The summer was hot and harvest was 2 to 3 weeks earlier than usual. The wines obtained were aromatic, fruity, expressive and concentrated with good volume and complexity on the palate.

Tasting note

Intense fruits and white flowers with some orange blossoms complemented by subtle citrus and saline notes. Fresh, fruity and refreshing on the palate with a long 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, no crushing
Fermentation vessel	Stainless steel tank
Maturation vessel	Stainless steel on lees
Maturation time	2 months
Finning/clarification	Cold and protein stabilized
Filtration	Yes

Wine Analysis

Alcohol by volume	12.5%
pH	3.29
Residual sugar (grams per litre)	2.1 g/L
Acidity (grams per litre)	6.58 g/L