Louis Latour Agencies



Viu Manent

Vintage Country of Origin Region Grape varieties 2019 Chile Colchagua Valley Sauvignon Blanc

Wine description

The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 22 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Tasting note

VIU MANENT

RESERVA SAUVIGNON BLANC

-2019

ESTATE COLLECTION Valle de Colchagua · Chile Greenish-yellow in colour with outstanding fruity aromas of pineapple, white peach, and pear. The palate is complete, fruity, fresh, and persistent with good volume and a pleasing mineral finish.

Vineyard information

Average vine age	23 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 tank
Maturation time	2 months
Filtration	Yes

Wine Analysis

Alcohol by volume	13.5%
рН	3.36
Residual sugar (grams per litre)	1 g/L
Acidity (grams per litre)	6.68 g/L