



Louis Latour Agencies

Estate Collection Reserva Sauvignon Blanc

Viu Manent

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| Vintage | 2020 |
| Country of Origin | Chile |
| Region | Colchagua Valley |
| Grape varieties | 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 23 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

Greenish-yellow in colour with outstanding fruity aromas of pineapple, white peach, and pear. The palate is fresh and persistent with good volume and a pleasing mineral finish.

Vineyard information

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|--------------------------|----------------------------|
| Average vine age | 23 years old |
| Elevation | 190 metres |
| Soil composition | Sandy clay and granitic |
| Average yield (hl/ha) | 13.5 T/hect |
| Harvest type | Hand and machine harvested |
| Environmental management | Sustainable |

Winemaking information

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|---------------------|-----------------------|
| De-stemmed | Yes, no crushing |
| Fermentation vessel | Stainless steel tanks |
| Maturation vessel | Stainless steel tanks |
| Maturation time | 2 months |
| Filtration | Yes |

Wine Analysis

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|----------------------------------|---------|
| Alcohol by volume | 13% |
| pH | 3.27 |
| Residual sugar (grams per litre) | 1.2 g/L |
| Acidity (grams per litre) | 4.4 g/L |

