



Louis Latour Agencies

Estate Collection Reserva Sauvignon Blanc

Viu Manent

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|-------------------|------------------|
| Vintage | 2021 |
| Country of Origin | Chile |
| Region | Colchagua Valley |
| Grape varieties | Sauvignon Blanc |

Tasting note

Pale yellow in colour, with pronounced fruity aromas on the nose like pineapple, white peach, as well as citrus fruits. It is fresh and balanced on the palate with rich acidity that gives way to a long, fruity finish.

Vineyard information

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|--------------------------|---|
| Average vine age | 24 Years |
| Elevation | 190m |
| Soil composition | Alluvial with a sandy clay texture |
| Average yield (hl/ha) | 13.5T/hect |
| Harvest type | Machine and Hand |
| Environmental management | Trellised to low vertical shoot/cane pruned |

Winemaking information

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|---------------------|-----------------|
| De-stemmed | Yes |
| Fermentation vessel | Stainless Steel |
| Fermentation | Inoculation |
| Maturation vessel | Stainless Steel |
| Maturation time | 2 Months |
| Filtration | Yes |

Wine Analysis

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|----------------------------------|--------|
| Alcohol by volume | 13% |
| pH | 3.16 |
| Residual sugar (grams per litre) | 1.2g/l |
| Acidity (grams per litre) | 4.7g/l |

