



# Louis Latour Agencies

## Sauvignon Blanc Reserva Viu Manent

Vintage	2022
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

This wine reveals fruity aromas on the nose such as pineapple, white peach, and citrus fruits. It is fresh and balanced on the palate with rich acidity and minerality that gives tension with a long and fruity finish.

### Vineyard information

Average vine age	24 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

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

### Wine Analysis

Alcohol by volume	13
pH	3.25
Residual sugar (grams per litre)	1.62 g/L
Acidity (grams per litre)	4.7 g/L

