



Louis Latour Agencies

ViBo Vinedo Centenario

Viu Manent

Vintage	2018
Country of Origin	Chile
Region	Colchagua Valley

Wine description

This is a wine that speaks of Viu Manent's history, origins, and tradition in Colchagua. The grapes come from vineyards older than 100 years old at Viu Manent's Fundo San Carlos de Cunaco in the Colchagua Valley. The blend is 60% Cabernet Sauvignon and 40% Malbec.

Tasting note

Intense ruby red with a violet hue. The nose is elegant, fresh and intense with aromas of red fruit and cherry, together with a subtle herbal note. The palate is complex, with a long and mineral finish.

Vineyard information

Average vine age	100 years old
Elevation	180 metres above sea level
Soil composition	Sandy clay
Average yield (hl/ha)	10.5 T/hect
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel tanks
Fermentation	Native yeasts
Maturation vessel	French oak barrels (10% new)
Maturation time	13 months
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	14%
pH	3.67
Residual sugar (grams per litre)	2.6 g/L
Acidity (grams per litre)	5.2 g/L

