



# VIU MANENT 'RESERVA' CABERNET SAUVIGNON



## APPELLATION

Valle de Colchagua, Chile

## VARIETALS

98% Cabernet Sauvignon, and 2% Syrah

## VINEYARD

Principally from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago. Alluvial in origin with a sandy-clay texture. Deep and extraordinarily porous with a very good capacity to administer the delivery of water to the vines throughout the year.

## VINIFICATION

Alcoholic fermentation took place at temperatures between 24–26°C. Fermentation had a very gentle extraction, with 2 to 3 short pump-overs per day, avoiding over extraction. Approximately 20% of the blend aged for 6 months in used French oak barrels.

## WINEMAKER'S NOTES

Ruby-red in color with glints of violet. On the nose the aromas are of ripe fruit, principally red fruit like cherry and red currant accompanied by a subtle hint of black pepper. The palate shows a fruity character with firm tannins and excellent balance. The finish is intense and fresh with notes of fruit and spice that remain on the palate for a long time.

## FOOD PAIRING

Serve it with baked Steaks or Roast Beef with roasted Potatoes, slow-cooked Beef, Aged Cheeses (Cheddar and Gouda).



**GLASSWARE**

Cabernet Sauvignon  
Glass



**AGING**

3 - 5 Years



**DECANT**

30 - 45 Minutes



**SERVE  
TEMP**

62- 66° F