

# VIU MANENT 'RESERVA' MERLOT



## APPELLATION

Valle de Colchagua, Chile

## VARIETALS

95% Merlot, 5% Malbec

## VINEYARD

The grapes come from different Merlot vineyards in the Colchagua Valley, averaging 19 years of age. Alluvial in origin with a sandy-clay texture, good drainage and medium fertility.

## VINIFICATION

Approximately 20% of the wine aged in French oak barrels, while the remainder aged in stainless steel and concrete tanks. After the final blend was complete, the wine was lightly filtered and bottled.

## WINEMAKER'S NOTES

A lively red color with glints of violet. The nose shows aromas of fresh red fruit including cherry, accompanied by a spiced note. The palate shows smooth, rounded tannins that add balanced and lead to a long, fruity finish.

## FOOD PAIRING

Enjoy with pastas with tomato sauce or pizzas. Grilled chicken or vegetables with herbs.



**GLASSWARE**

Merlot Glass



**AGING**

3 - 5 Years



**DECANT**

15 - 30 Minutes



**SERVE TEMP**

62- 66° F