

# VIU MANENT 'RESERVA' MALBEC ROSÉ



## APPELLATION

Valle de Colchagua Valley, Chile



## VARIETALS

100% Malbec

## VINEYARD

The grapes for this wine come from the San Carlos vineyard in the heart of the Colchagua Valley. Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

## VINIFICATION

The grapes were destemmed and pressed. The juice was drained and decanted for 36–48 hours then fermented in stainless steel tanks at 14–16°C. Once fermentation had completed, the new wine remained on its finest lees to improve its balance and volume.

## WINEMAKER'S NOTES

Pale pink color. On the nose it is expressive, with floral notes, white fruits, and citrus, such as lime and white peach preeminently. In the mouth there is tension, good acidity, and at the same time creamy textures that remind us of lychee. Fresh and balanced finish, ideal to enjoy summer afternoon.

## FOOD PAIRING

Pairs well with a variety of foods, can't go wrong. A few choices; Summer Salads and Soups, Antipastos, Grilled Fish (Salmon, Cod), or Shellfish Paella.



Rosé Glass



1 - 3 Years



No Decant



50 - 55° F