

VIU MANENT 'RESERVA' SAUVIGNON BLANC



APPELLATION

Valle de Colchagua, Chile



VARIETALS

100% Sauvignon Blanc

VINEYARDS

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 24 years in age. The second is in the Litueche zone just over 20 km from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

VINIFICATION

The grapes were destemmed into a press without crushing and macerated for 4 - 6 hours at 10°C to extract aromatic precursors and flavors. The juice was later drained and decanted for 36–48 hours at 8°C before the clean must was transferred to stainless steel tanks for fermentation at a range of temperatures (14°–18°C).

WINEMAKER'S NOTES

With a pale-yellow color, the wine presents fruity aromas on the nose like pineapple, white peach, as well as citrus fruits. It is fresh and balanced on the palate with rich acidity that gives way to a long, fruity finish.

FOOD PAIRING

Ideal for Seafood dishes (Ceviche, Oysters, Clams), Risotto, Salad with Avocado, Grilled Asparagus, Goats Cheese.



GLASSWARE

White Wine Glass



AGING

2 - 4 Years



DECANT

No Decanting



SERVE TEMP

46 - 50° F