

# VIU MANENT 'SAN CARLOS' MALBEC



Patricio Tapia



Tim Atkin, MW



James Suckling



Robert Parker Jr

*"Viu Manent has a rich heritage of old vine Malbec planted more than 100 years ago. The Viu Manent Single Vineyard San Carlos Malbec offers old vine sensation and balance. Fruits that are juicy deep atop tannins that are firm yet friendly. Acidity is moderate but has enough freshness in the middle of all that fruit."*

*-- Patricio Tapia, Descorchados*

## APPELLATION

Valle de Colchagua, Chile

## VARIETALS

100% Malbec

## WINEMAKER'S NOTES

Dark cherry red in color, the wine presents a nose with great complexity with pronounced aromas of flowers, spices and dark fruit like cassis and plum. It's fresh on the palate with velvet, rounded, elegant tannins, together with an integrated acidity that lend the wine a broad, persistent finish.

## FOOD PAIRING

An excellent companion for meats like pork tenderloin, lamb or venison. Intense dishes like fabada (bean stew with sausage) or try pungent, soft cheeses like gorgonzola or Monterey Jack.



Universal Red  
Wine Glass



AGING

8 - 10 Years



DECANT

30 - 45 Minutes



SERVE  
TEMP

62- 68° F