



# 2021

## VIU MANENT 'TINY TRAILS' CINSAULT



### APPELLATION

Guarilihue - Valle del Itata, Chile

### VARIETALS

100% Cinsault

### VINEYARDS

The grapes come from two 30-year-old vineyards, located in the Guarilihue area of the Itata Valley, just 20km from the Pacific Ocean. Thanks to this closeness to the sea, there's a strong coastal influence that translates into a slow ripening for the grapes, meaning excellent quality potential.

### VINIFICATION

Malolactic fermentation occurred in 100% of the wine in concrete eggs, where the wine also remained in contact with its fine lees, for the purpose of increasing the perception of volume on the palate. Aging: 100% of the blend aged in concrete eggs for 7 months.

### WINEMAKER'S NOTES

Intense, lively red color. The nose is perfumed with fresh aromas of strawberry and cherry, accompanied by an elegant note of pink peppercorn that links to a floral finish. The palate is fresh and lively with smooth tannins that lend a saline-mineral sensation and a long, pleasing finish.

### FOOD PAIRING

Try it with stew, braised and roasted meat dishes, grilled vegetables, Thai curry, samosas, fried dough, pizza, fresh fruit, Gruyere cheese.



**GLASSWARE**

General Red Glass  
or Aroma Collector



**AGING**

1 - 3 Years



**DECANT**

30 Minutes



**SERVE  
TEMP**

60 - 68° F

