



Bin No:
1642

*Wine: Estate Collection Reserva
Cabernet Sauvignon 2016 Vt*

*Country: Chile
Region: Colchagua Valley
Producer: Viu Manent
Vintage: 2016*

*Colour: Red
Grape Variety: 97% Cabernet Sauvignon - 3% Malbec
Status: Still
Sustainable environmental management
contains sulphites
Allergens:
Body Value: D (A is light - E is full bodied)
abv: 13.0% - bottle size: 75cl*



Tasting Note:

Ruby red in colour, this Cabernet stands out for its fruity aromas and flavours as well as notes of blackcurrant, herbs, and black pepper accompanied by good body and tremendous balance on the juicy palate.

Winery information:

Viu Manent was founded in 1935 by Catalan immigrant Miguel Viu Garcia and his sons Agustin and Miguel Viu Manent. They are one of the longest established producers in the region. Initially the family focused on a negociant wine business however, in 1966 they fulfilled a long held ambition and bought the Hacienda San Carlos de Cunaco and the vineyards in the Colchagua Valley from which they had long sourced their wines. The estate included 150 hectares of noble, pre-phylloxera vines.

Today their passion for their family heritage and stewardship of the land drives them to produce wines with character that express their origin and individual growing season. Their vineyards are all located in the renowned Colchagua Valley and cover 260 hectares over 3 locations: San Carlos, La Capilla and El Olivar. They also source grapes from selected Casablanca vineyards for some of their white wines.

The Region

The Colchagua Valley

The Colchagua Valley is located in the southern most portion of the Rapel Valley in central Chile. It is approximately 140 kilometres south of Santiago and is one of Chile's most well known wine regions particularly for its full-bodied Syrah, Malbec, Carménère and Cabernet Sauvignon.

Colchagua is a transversal valley running east-west and follows the course of the Tinguiririca River. It is defined by two spurs from the Andes, the Northern and Southern Mountains, which create a 35km wide valley with a unique 120km corridor between the sea and the mountains. The vineyards benefit from cool sea breezes and sharp diurnal temperature differences which help to retain acidity and freshness; and give a long growing season which allows the red grapes to develop slowly improving their flavour and colour.

Historically vineyards were planted on the gentler slopes but newer plantings, including Viu Manent's El Olivar vineyard, are on steeper gradients. Apalta, in the Santa Cruz area, is a steep bowl-shaped range of vineyards known for the high quality of its wines. Viu Manent's San Carlos vineyard is located here.

The Vineyards:

Viu Manent wines are made with estate grown grapes from their own properties in the Colchagua Valley. The winery's 254 hectares are divided among 3 vineyards: San Carlos, La Capilla, and El Olivar. Ten percent of the white grapes come from selected Casablanca Valley vineyards, a cool coastal region.

San Carlos Vineyard

Since 1995 the Colchagua Valley is sub-divided into several appellations and Santa Cruz, where San Carlos is located, is the oldest and most established of these. San Carlos vineyard is one of the oldest in Chile having been established in the 19th century with pre-*phylloxera* root stock from France.

Altitude: 240 metres above sea level

Soil Type: Deep medium fertility topsoil with a loam to clay-loam texture.

Red Varieties: Cabernet Sauvignon, Malbec, Merlot, Syrah, Sangiovese.

White Varieties: Chardonnay, Sauvignon Blanc, Semillon, Viognier.

Average Vine Age: 40 years plus

La Capilla Vineyard

Seeking new terroirs on which to establish vineyards to bring additional richness and new characters to their wines. La Capilla, located in the Peralillo area of the Colchagua Valley, was acquired as virgin land in 1992 and planted by Viu Manent.

Altitude: 230 metres above sea level

Soil Type: Low fertility limestone soil, slightly undulating.

Red Varieties: Cabernet Sauvignon, Merlot, Carmenere, Malbec.

Average Vine Age: 16 years

El Olivar Vineyard

Viu Manent's newest vineyard planted on steep slopes (up to 45% gradient) in the west of the Colchagua Valley in the Peralillo area. The whole site covers 325 hectares but no more than 70 hectares will be planted to vineyard. The remaining land has been set aside and is a nature reserve for native flora and fauna.

Altitude: Between 150 and 280 metres

Soil Type: A low fertility 'pied mont' soil with a clay texture.

Varieties: Merlot, Malbec, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Carmenere, Mourvedre, Grenache, Tempranillo and Tannat.

Average Vine Age: 9 years.

Vineyard:

The grapes for this wine come from Cabernet Sauvignon vineyards planted more than 100 years ago on the Fundo San Carlos de Cunaco property in the Colchagua Valley.

Soil: Alluvial in origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and is able to administer water to the plant very well throughout the year, which is very important in the production of high-end Cabernet Sauvignon

Climate: The 2015–2016 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous colour and structure, and despite the warm year, they are fresh and fruity with interesting palates

Vineyard Management: The vineyards are planted to a density of 4,808 plants/hectare. The vines are trained to low vertical shoot position and spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and morning sun for the grapes.

Vinification:

Variety: 97% Cabernet Sauvignon, 3% Malbec.

Harvest: The Cabernet Sauvignon was hand and machine harvested between March 31 and April 11.

The Malbec was picked March 23–27.

The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at 24°–26°C with light extraction and just 4 pumpovers per day, and ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels.

After the different components were blended, the wine was lightly filtered and bottled.

Oak: Approximately 20% of the blend was aged for 6 months in previously used (second, third, and fourth use) French oak barrels

AGING POTENTIAL; Drink now or hold up to 4 years

Tasting Notes & Food Pairing

This ruby-red Cabernet speaks of Chile and its wines full of fruity aromas and flavors with notes of blackcurrant, herbs, and black pepper. Juicy on the palate, with good body and great balance.

Ideal with grilled dishes, aged cheeses, and sausages.

Serve at 16°–18°C.

