



Bin No:
1640

Wine: ***Estate Collection Reserva
Sauvignon Blanc 2018 Vt***

Country: *Chile*

Region: *Colchagua Valley*

Producer: *Viu Manent*

Vintage: *2018*

Colour: *White*

Grape Variety: *100% Sauvignon Blanc*

Status: *Still*

Allergens:

Dry/Sweet

Sustainable environmental management

contains sulphites

1 (1 is dry, 7 is very sweet)

abv: 12.0% - bottle size: 75cl



Tasting Note:

Greenish-yellow with intense citrus and tropical aromas of passion fruit. Crisp and refreshing on the palate with a lingering finish.

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 seas 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 two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 22 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

The Soil: Cunaco presents alluvial soils with a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year.

Litueche has granitic soils with good depth and drainage.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed a delay to irrigating until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks.

Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The Cabernet Sauvignon grapes were harvested an average of 1–2 weeks later than in a normal year.

Harvest: The grapes from the San Carlos Vineyard were picked February 26–27, and those from Litueche were hand picked March 4–6.

Vinification:

The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavours contained in the skins and to increase the sensation of oiliness perceived in the final wine.

The juice was later drained and decanted for 36–48 hours at 8°C before the clean must is transferred to stainless steel tanks for fermentation at a range of temperatures (14°–18°C) to obtain different aromatic profiles and different characteristics on the palate.

TASTING NOTE

Greenish-yellow in colour with outstanding fruity aromas of white peach, pineapple, and grapefruit intermingled with floral and subtle citrus and saline notes.

The palate is complete, fruity, fresh, and persistent with good volume and a pleasing finish

Ideal aperitif or with fresh cheeses.

Serve at 7°–9°C.

