



# VIU MANENT<sup>®</sup>

## RESERVA

### RESERVA SAUVIGNON BLANC 2025

#### VITICULTURE

**Vineyards:** The grapes for this wine come from vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 25 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.

**Soils:** Cunaco presents alluvial soils with a sandy-clay texture and very good drainage. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. The coastal vineyard has granitic soils with good depth and drainage.

**Climate:** The 2025 harvest presented itself as a warm and contrasting vintage. It began with a relatively rainy winter, with rainfall close to 600 mm, which ensured a good water supply at the start of the season. Budbreak was even and earlier than usual due to a warmer-than-average spring. Summer, in turn, brought a couple of heat waves that accelerated ripening and, at the same time, led to an approximate 15% decrease in yields, mainly due to smaller clusters and lower berry weight as a result of the heat. The resulting wines show good aromatic intensity, balance, concentration, and round tannins.

**Vineyard Management:** The vineyards are planted to a density of 3,600 plants/hectare. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and the leaves are left to cover the bunches throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

#### VINIFICATION

**Variety:** Sauvignon Blanc 100%.

**Harvest:** Harvest: The grapes were harvested between 5–11 March 2025.

**Winemaking techniques:** The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavors contained in the skins. 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) to obtain different aromatic profiles and different characteristics on the palate.

#### LABORATORY ANALYSIS

**Alcohol:** 13%

**pH:** 3,31

**Total Acidity:** 4,23 g/L

**Residual Sugar:** 1,35 g/L

#### TASTING NOTES

Of a pale yellow-green color. The nose shows aromas of fresh fruit such as white peach, accompanied by subtle citrus notes. The palate reveals a fresh wine with good acidity and minerality, which both add tension to the wine and lead to a long, fruity finish.



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