VIU MANENT®

CABERNET SAUVIGNON

RESERVA | 2024

Colchagua Valley

Ruby red in color with violet highlights. The nose reveals fresh red fruit aromas with a spicy profile and pronounced cassis notes. On the palate, it is smooth, with firm, well-balanced tannins supported by an attractive fruit character. The finish is long and persistent, with fresh fruit notes lingering on the palate.

13,5% vol.	*0,46 g/L*	*2,73 g/L*	*4,98 g/L*
Alcohol	*Volatile Acidity*	*Residual Sugar*	*Total Acidity*



Soil:
Alluvial origin, deep soils with good drainage and moderate fertility.

Winemaking:
The grapes were destemmed and crushed before being transferred to stainless steel and concrete tanks, where fermentation took place at temperatures between 26–28°C (79–82°F). During fermentation, moderate extraction was achieved through only 3 to 4 short pump-overs per day. Natural malolactic fermentation followed. Approximately 20% of the wine was aged in oak barrels, while the remainder was kept in stainless steel and concrete tanks. After blending, the wine was filtered and bottled.

Aging:
Approximately 20% of the blend was aged in used French oak barrels for 6 months.

Food Pairing:
This Cabernet Sauvignon is the perfect companion for grilled dishes. It pairs beautifully with grilled meats, pork belly, flank steak, and other cuts cooked over an open flame. For a vegetarian option, try grilled eggplant, whose smoky character complements the wine's fruit profile and structure. Serve at a maximum temperature of 17°C (63°F).

Discover this wine with our sommelier