VIU MANENT®

CARMENERE

RESERVA | 2024

Colchagua Valley

Intense red in color with violet hues. The nose is dominated by aromas of red and black fruits, highlighting wild blackberry notes accompanied by a subtle hint of redcurrant. On the palate, round and smooth tannins emerge, followed by moderate acidity that gives the wine a medium-bodied, balanced structure. The finish is long, with an expressive aftertaste featuring blackcurrant notes.

13,5% vol.	0,47 g/L	2,42 g/L	4,74 g/L
Alcohol	Volatile Acidity	Residual Sugar	Total Acidity



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

Winemaking:
The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at temperatures between 26 and 28 °C. During fermentation, moderate extraction was achieved through just 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 cement tanks. After blending the components, the wine was filtered and bottled.

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

Food Pairing:
Reserva Carménère is the ideal companion for barbecue lovers. Its versatility also makes it a perfect match for charquicán, humitas, red meats served with Chilean salad, as well as dishes featuring beetroot, eggplant and spices. To enjoy its full expression, serve between 15 and 16 °C.