VIU MANENT®

CHARDONNAY

RESERVA | 2025

Colchagua Valley

Pale straw-yellow in color with greenish hues. The nose reveals intense aromas of fresh citrus and tropical fruits. On the palate, it is fresh, with vibrant, fruit-driven acidity and a persistent, expressive finish.

13,5% vol.	0,3 g/L	1,6 g/L	5,97 g/L
Alcohol	Volatile Acidity	Residual Sugar	Total Acidity



Soil:

Cunaco features alluvial, sandy-clay soils with excellent drainage, exceptional porosity and the ability to regulate water supply to the vines throughout the year. The soils of the vineyard near the coast of Colchagua are predominantly granitic, with areas of alluvial soil. They are generally deep, well-drained and contain rocks throughout the soil profile.

Winemaking:

The grapes were destemmed and crushed before being transferred to the press, where they were pressed without maceration. The juice was then drained and settled for 36 to 48 hours at 10 °C. Fermentation took place in stainless steel tanks at a controlled temperature between 16 and 20 °C, using selected yeasts.

Food Pairing:

This Chardonnay is a fresh, versatile wine, perfect for everyday enjoyment. Ideal as an aperitif or paired with fresh cheeses, sautéed seafood, Chilean crab pie and Caesar salad. Serve well chilled, between 8 and 10 °C, keeping it in an ice bucket or in the refrigerator door, never in the freezer.