VIU MANENT®

CHARDONNAY

RESERVA | 2026

Colchagua Valley

Bright yellow in color with green highlights. The nose is highly expressive, revealing citrus fruit aromas with notes of lime and grapefruit. On the palate, it is fresh, with vibrant tension, a smooth texture, and a long, persistent finish.

13,5% vol.	*0,25 g/L*	*1,34 g/L*	*5,37 g/L*
Alcohol	*Volatile Acidity*	*Residual Sugar*	*Total Acidity*



Soil:

Cunaco features alluvial soils with a sandy clay-loam texture, excellent drainage, exceptional porosity, and an outstanding ability to regulate water availability to the vines throughout the growing season. The vineyard located near the Colchagua coast is characterized primarily by granite soils with sections of alluvial soils, generally deep, well-drained, and with rocks present throughout the soil profile.

Winemaking:

The grapes were destemmed and crushed before being transferred to the press, where they were pressed without skin maceration. The juice was then settled and clarified for 36 to 48 hours at 10°C (50°F). Fermentation took place in stainless steel tanks at controlled temperatures between 16 and 20°C (61–68°F) using selected yeasts. 100% Unoaked.

Food Pairing:

This Chardonnay is fresh, versatile, and perfect for everyday enjoyment. Ideal as an aperitif or paired with fresh cheeses, sautéed seafood, Chilean stone-crab pie (pastel de jaiba), and Caesar salad. Serve well chilled, between 8 and 10°C (46–50°F), keeping the bottle in an ice bucket or in the refrigerator door—never in the freezer.