VIU MANENT®

MALBEC

RESERVA | 2024

Colchagua Valley

Bright violet-red in color. The nose reveals fresh red and blue fruit aromas complemented by delicate floral notes. On the palate, it offers vibrant acidity and excellent tension, with an elegant, well-balanced mouthfeel that leads to a long, persistent finish.

13,5% vol.	0,51 g/L	2,6 g/L	4,86 g/L
Alcohol	Volatile Acidity	Residual Sugar	Total Acidity



Soil:
Alluvial in origin, with a sandy clay-loam texture, 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 and 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:
Reserva Malbec is a versatile wine, best enjoyed between 15 and 16°C (59–61°F). It pairs beautifully with charcuterie boards, pork ribs, grilled burgers, eggplant stew, and simple everyday dishes. For a timeless favorite, enjoy it with a pepperoni pizza for a deliciously satisfying pairing.

Discover this wine with our sommelier