VIU MANENT®

MALBEC ROSÉ

RESERVA | 2025

Colchagua Valley

Pale pink in color. The nose reveals aromas of white peach, lavender and red flowers. On the palate, it is fresh and creamy in texture, with intense aromas of freshly harvested red fruits. The finish is fresh and long, making it ideal for enjoying on summer afternoons.

12,5% vol.	0,28 g/L	1.04 g/L	6,42 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.

Winemaking:

The grapes were destemmed and then transferred to the press, where the free-run juice was settled for 36 to 48 hours. Fermentation took place at 14–16 °C. Once fermentation was complete, part of the wine remained in contact with its fine lees to improve balance and mouthfeel.

Food Pairing:

Reserva Rosé stands out for its freshness and versatility, making it ideal for pairing with a wide variety of dishes. Enjoy it with charcuterie, pâtés, antipasti, salads, vegetables, grilled fish, seafood paella or seafood prepared al pil-pil or with garlic. Serve well chilled, between 7 and 8 °C, straight from the refrigerator.