VIU MANENT®

SAUVIGNON BLANC

RESERVA | 2026

Colchagua Valley

Pale greenish-yellow in color. The nose reveals aromas of fresh fruit, particularly white peach, complemented by delicate citrus notes. On the palate, it is fresh and vibrant, with lively acidity and pronounced minerality. These characteristics provide excellent tension, leading to a long, fruit-driven finish.

13% vol. Alcohol	0,29 g/L Volatile Acidity	Less than 1.02 Residual Sugar	6,5 g/L 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 coastal vineyard is characterized by granite soils with good depth and excellent drainage.

Winemaking:

The grapes were destemmed without crushing before being transferred to the press, where they underwent a cold skin maceration for 4 to 6 hours at approximately 10°C (50°F) to extract aromatic precursors and flavor compounds. The juice was then drained and settled for 36 to 48 hours at 8°C (46°F) before fermentation. Fermentation took place in stainless steel tanks at different temperature ranges (14–18°C / 57–64°F) to enhance a diversity of aromatic profiles and mouthfeel characteristics.

Food Pairing:

This Sauvignon Blanc is ideal as an aperitif or paired with seafood dishes. It pairs beautifully with ceviche, oysters, clams, and fresh shellfish served with lemon. It also complements goat cheese thanks to its freshness and vibrant acidity. Serve well chilled, between 8 and 10°C (46–50°F), to fully enjoy its expression.

Discover this wine with our sommelier