VIU MANENT®

MERLOT

RESERVA | 2024

Colchagua Valley

Intense ruby-red in color. The nose reveals aromas of red fruits, with subtle hints of caramel and spices. On the palate, round tannins are supported by good structure and balanced acidity. The finish is persistent, with the fruity notes becoming more pronounced.

13,5% vol.	0,47 g/L	2,42 g/L	4,74 g/L
Alcohol	Volatile Acidity	Residual Sugar	Total Acidity



Soil:
Alluvial in origin, deep, with good drainage and moderate fertility.

Winemaking:
The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at temperatures between 26 and 28 °C. During fermentation, moderate extraction was achieved through just 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 cement tanks. After blending the components, 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 Merlot stands out for its versatility. Enjoy it with pasta dishes featuring seafood, mushrooms or Alfredo sauce, as well as chicken, herb-grilled vegetables and a good pizza. To bring out its freshness and balance, serve at 15 °C or slightly cooler.