

Viu Manent

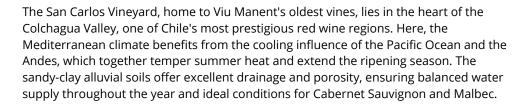
Viu 8 Cuvée Infinito 2018 is a flagship blend from century-old vines in Colchagua, delivering depth, freshness, and refined elegance with a vibrant, perfumed profile.



Viu 8 Cuvée Infinito 2018

Rapel Valley, Chile

Region and Vineyards



The 2017-2018 growing season was cooler than usual, as the weakening of the Pacific anticyclone allowed coastal breezes and cloud cover to penetrate the valley. This moderated temperatures, particularly in summer, slowing ripening and producing grapes with **lower alcohol, higher natural acidity, and aromatic freshness**. A dry autumn allowed harvesting at perfect ripeness, resulting in wines of concentrated colour, balance, and elegance.



Viu 8 Cuvée Infinito 2018 is a blend of **82% Cabernet Sauvignon, 14% Malbec, and 4% Cabernet Franc**. The Malbec harvest occurred in late April, with grapes hand-selected in the vineyard and again at the winery. Following berry sorting, a 5-day cold pre-fermentation maceration at 8 °C was conducted to enhance aromatic intensity and colour.

Fermentation took place in small stainless steel tanks at 26-28 °C with selected yeasts. Extraction was achieved through short daily pump-overs, and maceration lasted 22 days before racking into oak. Malolactic fermentation occurred naturally in barrels. The wine matured for 14 months: 64% in French oak barrels (48% new) and 36% in untoasted French oak foudres. Bottled unfiltered, it preserves concentration and authenticity.



Alcohol :14,00 % Composition: 82% Cabernet Sauvignon, 14% Malbec, 4% Cabernet Franc







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Tasting Notes

- Color: Deep, concentrated ruby red.
- **Aroma:** Perfumed nose of red fruits and violets, layered with floral and mineral purity.
- **Palate:** Fresh, vibrant, and lively, with fine-grained tannins and precision. Balance of fruit, structure, and elegance leads to a long, profound finish.

Did you know?

Viu Manent is a **family-owned winery founded in 1935**, best known for pioneering Malbec in Chile. In 1993, it became the **first Chilean estate to bottle Malbec**, setting the foundation for iconic wines like Viu 1 and Viu 8. Today, the estate blends history, tradition, and innovation while preserving ungrafted pre-phylloxera vines planted over a century ago.

Wine Pairing Ideas

- **Grilled ribeye steak:** The tannic backbone complements the richness of beef.
- Lamb shank with rosemary: Herbal accents echo the wine's aromatic finesse.
- **Duck breast with blackberry glaze:** The fruit-driven profile harmonises with the sweet-savory sauce.
- Aged Manchego cheese: The wine's elegance balances the nutty complexity of the cheese.



Robert Parker (RP): 94 Points (2018)

The new 2018 ∞ Cuveé Infinito is an impressive old-vine cuvée of 82% Cabernet Sauvignon, 14% Malbec and 4% Cabernet Franc with 13.5% alcohol. It has a clean and defined nose that is flora and perfumed, with deep and pungent flavors, very fine tannins and a very precise finish. Superb! Fifty-four percent of the wine matured in barrique and the rest in untoasted French foudre for 14 months. 11,196 bottles were filled in August 2020.



