



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 MANENT
VALLE DE COLCHAGUA - CHILE



Viu 8 Cuvée Infinito 2018

Rapel Valley, Chile

Region and Vineyards

The San Carlos Vineyard, home to Viu Manent's oldest vines, lies in the heart of the Colchagua Valley, one of Chile's most prestigious red wine regions. Here, the Mediterranean climate benefits from the cooling influence of the Pacific Ocean and the Andes, which together temper summer heat and extend the ripening season. The sandy-clay alluvial soils offer excellent drainage and porosity, ensuring balanced water supply throughout the year and ideal conditions for Cabernet Sauvignon and Malbec.

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.

Winemaking

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 ∞ Cuvée 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.

