



MANCURA

GRAN RESERVA

*leyenda
de los andes*

PETIT VERDOT
CARMENÈRE / CABERNET SAUVIGNON

Tasting Notes

A very dark, shining wine, its bright red attractively highlighted with touches of cherry. In the nose it offers spices blended with red fruits and hints of blackcurrant. It is complex and structured in the mouth, with very noticeable, powerful tannins. Its finish is very pleasant and persists for a long time. Recommended to accompany red meats and rabbit. Serve at moderate temperature, between 16°C and 18°C.

Vineyards

The fruit comes from the Maipo Valley, where there is a predominance of gravelly alluvial soils in most of the vineyards, though some in other zones have a sandy profile. The vineyard is efficiently managed in order to obtain healthy grapes with great concentration. This, together with strictly regulated watering, gives us vines with balanced growth and achieves a constant ripening speed.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. They move on to an automatic optical selection table, after which they are deposited in little carts made of stainless steel which are taken manually to the tank. The grapes fall into the interior of the tank by gravity, and are subjected to pre-fermentative maceration in the cold for 4 to 7 days to achieve better aroma extraction. Fermentation takes about 15 days, and is carried out by inoculation of selected yeasts into the lees and juice. Pump-overs take place to extract the colour and flavours to be found in the grape-skins. The fermentation temperature is regulated at between 26 and 28°C to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally in French oak casks.



Assemblage

60% Petit Verdot
20% Carmenère
20% Cabernet Sauvignon

Analysis

Alcohol:	14%
pH:	3.35
Total Acidity:	3.87 g/l.
Residual Sugar:	2.52 g/l.