



MANCURA

GRAN RESERVA

*Leyenda
de los Andes*

SYRAH
CABERNET FRANC / MERLOT

Tasting Notes

A very deep, brilliant wine, its red colour enhanced by suggestive violet highlights. The nose is highly complex at the beginning, opening gradually to reveal its notes of ash with red fruits, combined with subtle hints of rose petals and blackcurrant. It is complex and structured in the mouth, but at the same time fresh and elegant. Its potent tannins are complemented by touches of mocha, bitter chocolate and sweet cinnamon. It has a very pleasant finish with long persistence.

Recommended for well-seasoned red meats.

Serve at moderate temperature, between 16 and 18°C.

Vineyards

The fruit comes from the Casablanca Valley, from relatively unfertile sectors where the soils are predominantly loamy clay and lime, with good drainage. The management of the foliage is vital for obtaining fruit with good concentration and low yield. Furthermore, there is the maritime influence which helps to achieve slow ripening, so obtaining highly complex wines with great freshness.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. They are processed on an automatic optical selection table, after which the grapes are deposited in small stainless steel trolleys which are taken manually to the tank to allow the grapes to be fall into it by gravity. There pre-fermentative cold maceration takes place for 4 to 7 days to achieve greater aroma extraction. Fermentation takes about 15 days and is achieved by inoculating the skins, pips and juice with selected yeasts. Pump-overs are carried out to extract the colour and flavours from the grape skins. Fermentation temperature is regulated at between 26 and 28°C in order to retain the character of the fruit. Once alcoholic fermentation is complete, malolactic fermentation is carried out naturally in French casks.



Assemblage

82% Syrah
10% Cabernet Franc
8% Merlot

Analysis

Alcohol:	14%
pH:	3.40
Total Acidity:	3.87 g/l.
Residual Sugar:	1.54 g/l.