



MANCURA *etnia*

Tasting Notes

A purple-red wine with touches of ruby, clean and bright. It offers the nose aromas of blackberries and blueberries with agreeable notes of coffee and chocolate. In the mouth it is silky and smooth with good persistence, very pleasant. Ideal as an accompaniment to pastas and white meats.

Vineyards

The Carmenère fruit comes from the Central Valley. There is a predominance of alluvial, stony soils in most of the best vineyards, with some soils with a sandy profile in other areas. A wide range of strategies and techniques are used in managing the canopy, arranging the shoots vertically, all directed at maximizing the amount of sunlight reaching the area in which the fruit is ripening. Irrigation is applied judiciously to maintain the balanced growth of the vine and achieve a constant rhythm of ripening.

Vinification

The grapes are harvested manually to ensure that they reach the winery in excellent condition. The leaves and stems are removed and the grapes are then crushed, with a considerable percentage of them remaining intact. Fermentation lasts about 10 days, and is achieved by inoculating selected yeasts onto the skins, pips and juice. These are pumped over several times to extract the colour and flavour to be found in the grape-skins. The fermentation temperature is regulated between 26° and 28°C, in order to retain the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is stored in stainless steel tanks until it is ready for bottling.

CARMENÈRE
2015



Analysis

Alcohol:	13%
pH:	3.47
Total Acidity:	3.71 g/L. (H2SO4)
Residual Sugar:	5.45 g/L.