



MANCURA etnia

Tasting Notes

Characteristically Chardonnay, the wine is a vibrant yellow-gold in colour, dappled with subtle green hues. Ripe tropical aromas such as peach, melon and pineapple follow through onto a palate that is both soft and rounded yet refreshingly crisp on the finish. Ideal to combine with fish, seafood and salads.

Vineyards

The grapes come from different growers in Chile's Central Valley, where there is a predominance of alluvial soils in most areas. A wide range of strategies is used in managing the canopy, all aimed at maximizing the amount of sunshine reaching the area where the fruit is ripening. The preferred technique consists in training the shoots vertically, which improves their exposure to the sun's rays and enhances the development of flavour in the fruit. Irrigation is applied in a measured fashion, in order to maintain the balanced growth of the vine and achieve a constant rhythm of ripening.

Vinification

The grapes are harvested by hand to ensure that they reach the winery in top condition. They are separated from the stalks and then crushed, leaving a considerable percentage of the grapes whole; then the must is cooled and put aside to settle. Later, it is inoculated with selected yeasts to bring about alcoholic fermentation. This process takes 20 days at controlled temperatures between 14° and 16° C, in order to obtain a maximum of aromas and varietal character.

CHARDONNAY

2 0 1 6



Analysis

Alcohol:	12.5 %
pH:	3.3
Total Acidity:	4.21 g/l.
Residual Sugar:	5.57 g/l.