



# MANCURA etna

## Tasting Notes

Pale yellow, bright colour. Are very expressive aromas of flowers and fruit, such as pear and peach, blended with notes of honey. Flavor is sweet with medium body and pleasant acidity, which makes him an ideal wine to accompany seafood, ceviches and Japanese food.

## Vineyards

The grapes come Central Valley of Chile. This valley is a wide range of different types of soils and climates as one moves from the Pacific Ocean to the Andes. The coast range has lost altitude clearing the way for the influence of the cold Pacific Ocean.

## 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.

MOSCATO

2 0 1 6



## Analysis

Alcohol:	11.5%
pH:	3.11
Total Acidity:	4.29 g/L. (H2SO4)
Residual Sugar:	6.11 g/L.