



MANCURA etnia

Tasting Notes

A shining, pale-pink wine with light touches of cherry. Its aroma is reminiscent of red fruits such as blackberries and raspberries. The flavour is refreshing with delicious acidity, medium body, balance and persistence. Ideal for aperitifs, Japanese food, paellas and fruit desserts.

Vineyards

The Cabernet and Merlot grapes come from different producers in Chile's Central Valley. There is a predominance of alluvial soils in most areas. A wide range of strategies are used in canopy management with the aim of maximizing the amount of sunlight in the area where the grapes are ripening. The preferred technique consists of training the shoots vertically, which improves their exposure to the sunbeams and enhances the flavour of the fruit. Irrigation is applied sparingly to maintain the vine's balanced growth and achieve a constant ripening rhythm.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. They are stemmed and then crushed, leaving a considerable percentage of whole grapes. Then these are pressed, after which the juice is decanted at 10° Celsius into a vat and pectolitic enzymes are added. After this, the clear juice is transferred to another vat and the must is then left to ferment, having been inoculated with selected yeasts to bring about alcoholic fermentation. At this stage the temperatures are between 14 and 16 degrees Celsius. Then the wine is fined and stabilised at low temperature and a decision is taken as to bottling and subsequent consumption.

ROSÉ / CABERNET SAUVIGNON-SYRAH
2016



Analysis

Alcohol:	12.5%
pH:	3.20
Total Acidity:	4.04 g/L.
Residual Sugar:	7.48 g/L.