

RESERVA



MANCURA guardián

Tasting Notes

A deep red wine with nuances of ruby, its aromas are reminiscent of black fruits such as maqui, blueberry and blackberry, with sweet notes of vanilla and fresh tobacco. It offers very good structure and body, with flavours of dark chocolate, coffee and candied fruits. It has long persistence and a great finish in the mouth.

Recommended with grilled red meats, game birds, pulses, stews, seasoned dishes and beef pasties.

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

Vineyards

This wine comes from old vineyards in the Maule Valley, corresponding to a sector buried among the hills of the Maule Coastal Range. It is unirrigated and has very poor, eroded soils. The landscape is undulating and the vines are planted facing slopes.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The stems and leaves are removed and the grapes are then crushed, leaving a high proportion of them whole. Then the must is subjected to pre-fermentative maceration at low temperature for 4 to 7 days, to achieve better aroma extraction. Fermentation takes about 15 days, and is carried out by inoculation of selected yeasts into the lees and juice. Pump-overs take place to extract the colour and flavours to be found in the grape-skins. The fermentation temperature is regulated at between 26 and 28°C to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is kept in stainless steel tanks and in casks for a few months, prior to bottling.

CARIGNAN

2013



Analysis

Alcohol:	14 %
pH:	3.15
Total Acidity:	4.51 g/l.
Residual Sugar:	2.24 g/l.

