

RESERVA



# MANCURA guardián

## Tasting Notes

A deep red wine with violet highlights, in the nose it offers aromas of forest fruits, combined with sweet notes of vanilla, tobacco and plenty of spices. It is fresh in the mouth with rounded tannins and very good structure and body, with flavours of coffee, red fruits and a light touch of leather and menthol, which allows us to appreciate its great persistence and special attraction. Recommended for white meat, meat croquettes, pasta, pizzas and cheeses. Serve at moderate temperature, between 16 and 18° C.

## Vineyards

The fruit comes from the Maipo Valley, where the soils are predominantly alluvial and stony in most of the vineyards, though in other zones there are some soils with a sandy profile. The vineyard is managed efficiently in order to produce healthy, highly-concentrated grapes. This, together with strictly controlled irrigation, produces balanced growth of the vine and achieves a constant rate of ripening.

## Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. They are separated from the twigs and leaves and then crushed, leaving a considerable percentage of the grapes whole. The must is then subjected to pre-fermentative cold maceration for 4 to 7 days to achieve greater aroma extraction. Fermentation takes about 15 days and is achieved by inoculating the skins, pips and juice with selected yeasts. Pump-overs are carried out to extract the colour and flavours from the grape skins. Fermentation temperature is regulated at between 26 and 28°C. in order to retain the character of the fruit. Once alcoholic fermentation is complete, malolactic fermentation is carried out naturally. The wine is stored in stainless steel tanks and in casks for a few months prior to bottling.

CARMENÈRE

2015



## Analysis

Alcohol:	14 %
pH:	3.50
Total Acidity:	3.26 g/l.
Residual Sugar:	2.24 g/l.

