

RESERVA



MANCURA guardian

Tasting Notes

This is a pale yellow wine with hints of olive green, brilliant and luminous. In the nose it offers aromas of citrus fruits, ripe white and tropical fruits and minerals. In the mouth the wine is well-bodied and balanced, with plenty of fruit notes and a delicious balance between fresh fruit flavours, great acidity and persistence.

Ideal for accompanying seafood and strong-flavoured, somewhat oily fish, such as a good smoked salmon, albacore or corvine and white poultry meat.

Vineyards

The fruit comes from the Belén Estate in Casablanca. Its soils are sandy-clay, with low fertility and this, together with the cold maritime climate of the valley, allows grapes of great aromatic expression and freshness to be produced. A minimal irrigation completes the balanced development to produce high-quality grapes.

Vinification

The grapes are harvested manually to ensure their arrival at the winery in top condition. The fruit is stemmed and passed through a must cooler to the pneumatic presses, where low-temperature maceration takes place to achieve maximum extraction of aromas. The juice is gently pressed out of the grape skins and then decanted. One part is then fermented in stainless steel tanks at controlled temperatures and the other in French oak casks. Once fermentation is complete, the wine is kept in both cases on its lees and stirred weekly to ensure that the whole volume of the wine comes into contact with the lees. This operation is continued until the moment comes for making the final mix for bottling, usually after 10 months.

CHARDONNAY

2016



Analysis

Alcohol:	12.5%
pH:	3.30
Total Acidity:	4.21 g/L.
Residual Sugar:	5.57 g/L.

