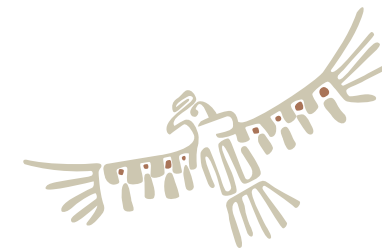


# MANCURA

guard of the andes



## guardián RESERVA

### VIIGNIER 2015

#### Vineyards

Casablanca Valley, characterised by its maritime influence, with misty mornings. The soil is loamy clay with a granitic base.

#### Vinification

Manual harvesting takes place in the month of April. Vinification involves press maceration followed by decanting. 30% of the volume is crushed in complete clusters. Selected yeasts are used for fermentation.

#### Tasting Notes

**Colour:** bright yellow with wheaten tones, very attractive.

**Aroma:** notes of white flowers combined with citrus, plus touches of apricot and pears.

**Flavour:** fresh and elegant with very pleasant, suggestive acidity and strong, appetising tannins.

**Serving temperature:** 10° C.

**Food match:** cheeses, smoked fish and oriental food.



Jorge Martínez,  
Winemaking Director

#### Analysis

Alcohol: 13.5%

pH: 3.17

Total Acidity : 4.53 g/L.

Residual Sugar: 3.24 g/L.

