



MANCURA

Brut



Moscatel de Alejandría 85% / Chardonnay 15%

Denomination of Origin

Limarí Valley.

Moscatel grapes comes from calcareous soils with an influence of cold winds from the sea because the Coastal Range is nearly non-existent in this area. The Chardonnay comes from the Casablanca Valley, which also has tremendous maritime influence, a key factor in the slow ripening of the fruit that delivers fresh and elegant wines.

Vintage and Vinification Information

The grapes were picked manually, and the first fermentation took place in stainless steel tanks for maximum quality. The two varieties were then blended for the second fermentation using the Charmat method to achieve a very fresh unique and elegant wine.

Wine Description

Color: bright and very attractive lemon yellow with small, persistent, and elegant bubbles.

Aroma: presence of citrus fruits such as lime as well as very delicate aromas of orange blossoms and roses.

Palate: fresh and elegant with tremendous acidity and a long finish.

Serving: 6°C – 8°C.

Food Pairing: aperitifs, oysters, and desserts.

Analysis

Alcohol: 11.5%

pH: 3.11

Total Acidity: 4.29 g/l.

Residual Sugar: 6.11 gr/l

Pressure: 5.6 bar