

# MANCURA

*vuelo mágico*



Cabernet Sauvignon 55% / Cabernet Franc 15% / Carmenère 15% / Petit Verdot 10% / Carignan 5%

## Tasting Notes

**Color:** deep red with black tones, very attractive.

**Aroma:** red fruits, with notes of coffee, leather, cassis and spices.

**Flavor:** potent tannins with a great structure and long finish. Very elegant and complex.

**Consumption temperature:** 17 °C

**Best served with:** red meats, pork, duck.

## Vineyards

Maipo Valley, where a Mediterranean climate is predominant and where deep soils with a large presence of stones and sand give us complex and very elegant wines.

## Vinification

The grapes are harvested manually. The bunches have small grapes with a large concentration of aromas and flavors. The vinification process is by optical selection of the grapes; then a 5-day cold maceration takes place, before proceeding with the alcoholic fermentation. The wines are then pressed in hydraulic presses, and later stored in French casks of first and second use for 24 months.



## Analysis

Vintage: 2010

Alcohol: 14,5 %

pH: 3,38

Total Acidity: 3,91

Residual Sugar: 2,99 gr/lt