



GRAN RESERVA

MANCURA

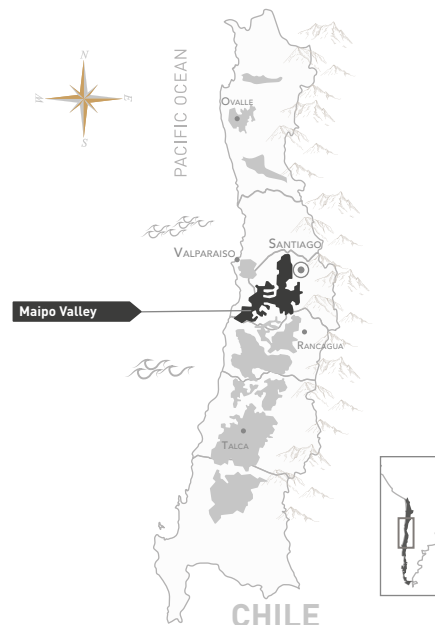
Mito

CABERNET SAUVIGNON | 2017

MAIPO VALLEY

ORIGIN

The grapes for this wine come from our El Puntal field, located in Isla de Maipo, Maipo Valley (Between Cordilleras). The vineyard is planted on one of the alluvial terraces that runs along the north bank of the Maipo River. There, the floors show different textures along with their profiles. From the surface down, layers of sandy composition with a high content of stones alternate, and others with a sandy-loam texture, without stones. The riverbed allows the entry of fresh winds, both from the mountains and from the sea, which exerts a moderating influence that cools the nights and generates a wide thermal oscillation. These conditions are ideal for producing a cabernet sauvignon of good concentration and rich acidity. The vineyard was planted in 2011 and is driven on trellis.



TASTING NOTE

Color: Deep and bright cherry red.

Aroma: Floral notes.

Taste: In the mouth, it is a juicy wine, of good density and with long and chewy tannins. It offers red and black fruits, such as raspberries and plums, spicy touches of black and white pepper, and nuances of hazelnut. Of great volume in the mouth, its end is long and enriched by a note of tobacco leaves.

T°: Between 18 and 20°C.

Origin:
Maipo Valley

Variety:
Cabernet Sauvignon

Analysis:

Alcohol:	13.5
pH:	3.6
Total Acidity:	5.5 g/L
Sugar Residual:	4.5 g/L

2017