



MANCURA

guardián

CARIGNAN | 2018
MAULE VALLEY

Vineyard

Soils: predominantly alluvial soils, with presence of gravels and an important clayey parent material.

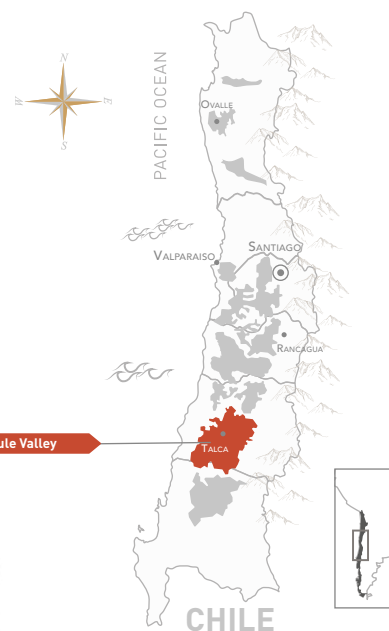
Climate: temperate and humid Mediterranean.

Harvest: manual harvesting at the end of April.

Vinification

Fermentation: in stainless steel-tanks during 15 days; later on, malolactic fermentation took place naturally.

Aging: 25% of the wine was aged for six months in previously used barrels.



Tasting Note

Color: intense red with ruby shades.

Aroma: black fruits, such as maqui, blueberries and blackberries, in addition to sweet notes of vanilla and fresh tobacco.

Flavor: with a good body and structure, and a medium body, it offers fruity flavors, of black chocolate and coffee, with a pleasant ending.

Aging potential: five years.

Food pairing: grilled red meats, game birds, stews, legumes and soups.

Serving temperature:
16 - 18° C.

Variety:



Carignan



Harvest: 2018



D.O.: Maule Valley



Alcohol: 14%
pH: 3.41
Total acidity: 3.77 g/L
Residual sugar: 2.04 g/L



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VI-A-MORANDE-S.A.

