



MANCURA

guardián

CARMÈNERE | 2019
MAULE VALLEY

Vineyard

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

Climate: temperate and humid Mediterranean.

Harvest: manual and mechanical harvesting in mid-April.

Vineyards

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: purple-red with violet shades.

Aroma: fruits such as blackberries and cherries, with notes of fresh herbs.

Flavor: soft, spicy and fruity; of medium body, it offers flavors of red and black berries, such as raspberries and blueberries.

Aging potential: five years.

Food pairing: cheeses, pasta, white meats, oily fish and charcuterie.

Serving temperature: 16 - 18° C.

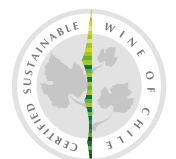
Variety:



Carmènere

Harvest: 2019 D.O.: Maule Valley

Alcohol:	13.5%
pH:	3.6
Total acidity :	3.14 g/L
Residual sugar:	5.16 g/L



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VI-A-MORANDE-S.A.

