



MANCURA

guardián

CABERNET SAUVIGNON | 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.

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: garnet with ruby shades.

Aroma: black fruits, such as maqui and blueberries, red fruits, like sour cherries and raspberries, with sweet notes of vanilla and fresh tobacco.

Flavor: of good structure and medium body, it offers fruity flavors combined with 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:



Cabernet Sauvignon

Harvest: 2019 D.O.: Maule Valley

Alcohol:	13.5%
pH:	3.44
Total acidity: :	3.38 g/L
Residual sugar:	5.84 g/L



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