



MANCURA

guardián

MERLOT | 2019

MAULE VALLEY

Vineyard

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

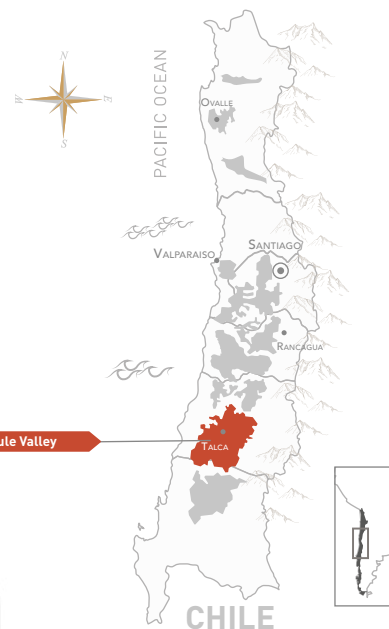
Climate: temperate and humid Mediterranean.

Harvest: manual and mechanical harvesting in mid-March.

Vinification

Fermentation: in stainless steel tanks between 24 and 26° C during approximately 10 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: violet-red with purple shades.

Aromas: black fruits such as blackberries, blueberries, and spicy notes of cinnamon and fresh herbs.

Flavor: of medium body, fresh acidity, fruity, juicy, and a long persistence.

Aging potential: five years.

Food pairing: all kinds of pastas, corn pie, cazuela (a kind of Chilean minestrone), lean red and white meats.

Serving temperature: 16 - 18° C.

Variety:



Harvest: 2019



D.O.: Maule Valley

Merlot



Alcohol: 13.5%

pH: 3.48

Total acidity: 3.26 g/L

Residual sugar: 5 g/L



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