MANCURA

guardián

PAÍS | 2019
Maule Valley

Vineyard

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

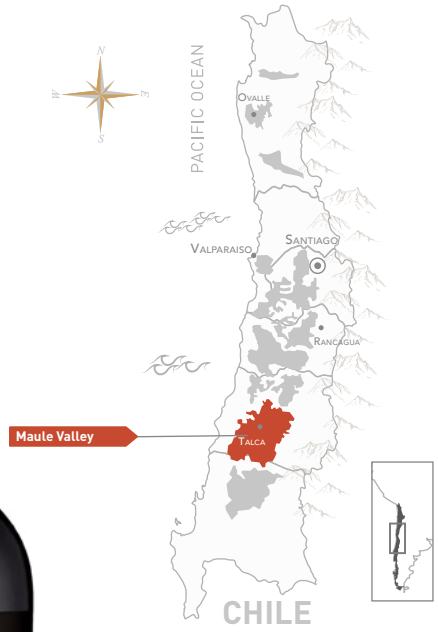
Climate: temperate and humid Mediterranean.

Harvest: manual harvesting at the end of April.

Vinification

Fermentation: It is fermented in stainless steel tanks and a fraction in concrete eggs.

Aging: In stainless steel tanks.



Tasting Note

Color: *light raspberry red.*

Aroma: *red fruits, such as raspberries and sour cherries, with earthy notes and spices that remind of cinnamon.*

Flavor: *intensely fresh and fruity, of soft structure and medium body, this wine invites you to drink one glass after the other.*

Food pairing: *cured meats and dry cheeses, pastas with tomato sauce, lean meats, spicy dishes.*

Serving temperature: *12 - 14° C.*

Variety:
✓ País

✓ Harvest: 2019 ✓ D.O.: Maule Valley

✓ Alcohol:	13%
✓ pH:	3.36
✓ Total acidity: :	3.5 g/L
✓ Residual sugar:	2.29 g/L

MORANDE WINE GROUP

FT14092021

CERTIFIED SUSTAINABLE WINE OF CHILE

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