



MANCURA

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CABERNET SAUVIGNON | 2020
CENTRAL VALLEY

Origin

Central Valley. Its climate is temperate Mediterranean, with a wide thermal amplitude. The soils vary from sandy loam to clayey and stony, with diverse humidity levels and altitudes.

Vinification

The vinification aims to highlight the variety's typical flavors and aromas to obtain fresh and fruity wines, with soft and friendly tannins.



Tasting Note

Color: ruby-red with violet hues.

Aroma: strawberries and ripe plums, with a spicy touch.

Flavor: red fruits, soft tannins, and a sweet and pleasant ending.

Serving temperature: 16 - 18° C.

Food pairing: red meats, pork fillet and meat pasties.



Variety:



Cabernet Sauvignon



Harvest: 2020



D.O.: Central Valley



Alcohol: 13%

pH: 3.47

Total acidity : 3.4 g/L

Residual sugar: 5.79 g/L

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