



MANCURA

# guardián

CARMÈNERE | 2020  
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.

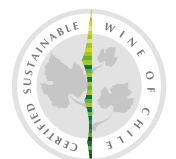
Variety:



Carmènere

Harvest: 2020 D.O.: Maule Valley

Alcohol:	13.5%
pH:	3.54
Total acidity: :	3.41 g/L
Residual sugar:	5.31 g/L



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