



MANCURA

# etnia

CABERNET SAUVIGNON | 2021  
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: 2021



D.O.: Central Valley



Alcohol: 13%

pH: 3.55

Total acidity : 3.39 g/L

Residual sugar: 4.48 g/L

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