



MANCURA

etnia

MERLOT | 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: intense red with violet hues.

Aroma: fruity, fresh, with a delicate spicy touch.

Flavor: fresh plums, gentle tannins, juicy and balanced acidity.

Serving temperature: 16 - 18° C.

Food pairing: vegetable stews, blue cheeses, pizzas and pasta with tomato sauces.



Variety:



Harvest: 2021



D.O.: Central Valley

Merlot



Alcohol: 13%

pH: 3.48

Total acidity : 3.15 g/L

Residual sugar: 5.63 g/L

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