



MANCURA

# etnia

MOSCATO | 2021

ITATA VALLEY

## Origin

The grapes for this wine come mainly from old vines grown by different producers in the Itata Valley. There, the soils are mostly granitic and of clay-loam texture, and the climate is humid Mediterranean. No drip irrigation is used to interfere as little as possible in the production of the grapes.

## Vinification

The great expression of aromas and flavors of the grapes that come from the Itata Valley gives life to an enveloping and fruity wine.



## Tasting Note

**Color:** golden yellow

**Aroma:** supple, with notes of white flowers and a citric touch that fosters its freshness.

**Flavor:** its great acidity, which persists very pleasantly on the palate, balances out its enveloping sweetness.

**Serving temperature:** 8 - 10° C

**Food pairing:** ideal to drink as an aperitif and enjoy with cheeses and white meats.



Variety:



Moscato



Harvest: 2021



D.O.: Itata Valley



Alcohol: 12.5%

pH: 3.24

Total acidity : 4.49 g/L

Residual sugar: 40.74 g/L

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