



MANCURA

# guardián

PINOT NOIR | 2021  
CASABLANCA VALLEY

## Vineyard

**Soils:** of granitic origin, deep and low fertility.

**Climate:** with strong maritime influence.

**Harvest:** manual and mechanical harvesting in mid-March.

## Vinification

**Fermentation:** in stainless steel tanks to 23° C during approximately eight days.

**Aging:** 25% of the wine was aged in previously used barrels for three months.



## Tasting Note

**Color:** violet-red with purple shades.

**Aroma:** fresh red fruits, such as raspberries and slightly spicy notes with touches of herbs and moist earth.

**Flavor:** of delicate body, very fresh, the wine offers notes of red berries, clove, black chocolate and a delicate ending of toasted coffee beans.

**Aging potential:** : five years.

**Food pairing:** aperitives, carpaccio, pastas with light sauces, Asian cuisine.

**Serving temperature:**  
12 - 14° C.

Variety:



Pinot Noir



Harvest: 2021



D.O.: Casablanca Valley



Alcohol: 13.5%

pH: 3.62

Total acidity: : 2.95 g/L

Residual sugar: 5.63 g/L



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