



MANCURA

# guardián

SAUVIGNON BLANC | 2021  
MAULE VALLEY

## Vineyard

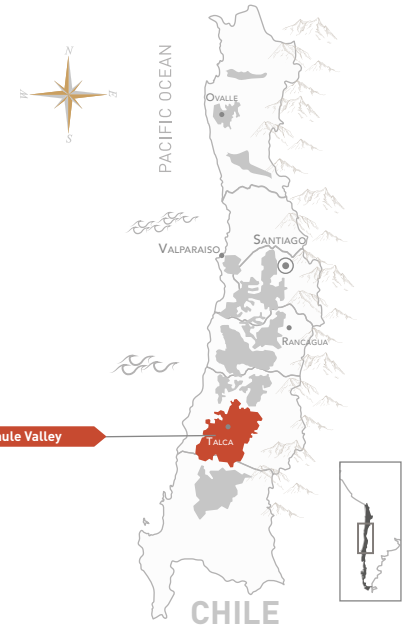
**Soils:** predominantly alluvial soils, with presence of gravels and an important clayey parent material.

**Climate:** temperate and humid Mediterranean.

**Harvest:** manual and mechanical harvesting during the first week of March.

## Vinification

**Fermentation:** in stainless steel tanks between 14 and 16° C during approximately 20 days.



## Tasting Note

**Color:** pale yellow with bright greenish shades.

**Aroma:** citric and fruity notes combined with wild flowers and an herbal touch.

**Flavor:** fresh, fruity and of tense acidity, it shows a balanced body and a long mouth ending.

**Food pairing:** enjoy as an aperitif or with green salads; it makes a great harmony with rock fish and also with pastas and fresh cheeses.

**Serving temperature:**  
8 – 10° C.

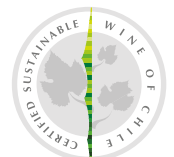
Variety:



Sauvignon Blanc

Harvest: 2021 D.O.: Maule Valley

Alcohol:	13.5%
pH:	3.17
Total acidity: :	4.32 g/L
Residual sugar:	4.48 g/L



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VI-A-MORAND-S.A.

