



MANCURA

guardián

SAUVIGNON BLANC | 2022
MAULE VALLEY

Vineyard

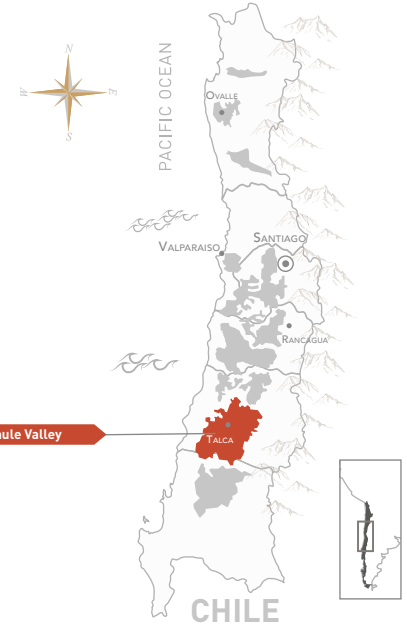
Soils: predominantly alluvial soils, with presence of gravels and an important clayey parent material.

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: 2022 D.O.: Maule Valley

Alcohol:	13%
pH:	3.14
Total acidity: :	4.35 g/L
Residual sugar:	5.52 g/L



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