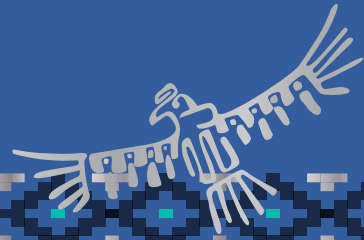


MANCURA

Brut



BRUT CHARMAT

LIMARÍ VALLEY

TASTING NOTES

Color: This fresh and delicate sparkling Charmat has a bright yellow color with a golden hues.

Aroma: The aromas evoke intense and persistent fruit notes with a creamy touch, like butter.

Taste: In the mouth, it has a good body and a balanced acidity, which gives it freshness and a long finish, which makes it a unique, elegant and very fresh wine.

Food Pairing: Ideal as an aperitif, or accompanied by fish and seafood dishes, cheese, white meat or pasta. It pairs very well with desserts.

T°: Ideally between 7° C and 9° C.



VINEYARDS AND VINIFICATION

These grapes come from the Limarí Valley, it has particular weather without rains in spring and summer with a distinctive clear sky, high UV rays and a cool coastal influence.

The soil of Limarí Valley is distinguished by its minerality that brings to the terroir qualities such as fine acidity and unique aromas. This Charmat method sparkling present a fine bubble of good persistence and great softness.

Variety:

Chardonnay

Origin:

Limarí Valley

2017

Analysis:

Alcohol: 12 %

pH: 3.3

Total Acidity: 4.96 g/L

Sugar Residual: 5,5 g/L

