

MINGRE

TASTING NOTES

Intense bright red colour. Nice red ripe fruits like plums and figs, with tobacco and graphite aromas. It is a complex wine with a good volume, where you can find again fruit and dry leaves notes. It is elegant with soft and juicy tannis, well balanced and presents a long and persistent end.

Mingre is a wine for special moments, ideal partner for red roasted meats. In combination with a champignon, chees or herbs sauce it complements the meal perfect. A futhrer consumption is the combination with several types of venison.

Aging potencial: Endurance is 15 years and more.

It shows his full bouquet, if it is decanted one hour before serving. The perfect temperature for serving is 16 – 18°C.

DESCRIPTION

VINTAGE : 2017
VALLEY : Maule
VARIETY : 40% Carménère, 35% Cabernet Sauvignon, 15% Syrah and 10% Carignan

VINEYARD

LAND : Mingre, dry costal area, 45 Kms from Pacific Ocean, 193 MASL
SOIL : Very old, granitic soils from Coastal Moauntains, with presence of quartz and other minerals
YIELD : 5.000 to 6.000 kg/ha
HARVEST : Handpicked in small boxes (12kg) with the right ripeness of each grape; Cabernet S during the last week of march, Syrah and Carignan first week of april and Carmenere during the first week of may

VINIFICATION

COLD MACERATION: 96 hours at 10°C
FERMENTATION : In concrete tanks between 24-30°C for 12 days
POST ALCOHOLIC
MACERATION : 10 to 12 days
AGING : 18 to 24 months in French oak

TECHNICAL DATA

ALCOHOL : 13,5
PH : 3,51
ACIDITY : 3,62
SUGAR : 2,9

