

# 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, cheese or herbs sauce it complements the meal perfectly. A further consumption is the combination with several types of venison.

Aging potential: Endurance is 15 years and more.

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

## DESCRIPTION

VINTAGE : 2019  
VALLEY : Maule  
VARIETY : 40% Carménère, 35% Cabernet Sauvignon,  
15% Syrah y 10% Carignan.

## VINEYARD

LAND : Mingre, dry coastal area, 45 Kms from Pacific Ocean,  
193 MASL  
SOIL : Very old, granitic soils from Coastal Mountains, 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 Sauvignon and Syrah during the  
second week of March, Carignan second week of April and  
Carmenere during the third week of April.

## VINIFICATION

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

## TECHNICAL DATA

ALCOHOL : 14°  
PH : 3,65  
SUGAR : 2,63  
ACIDITY : 5,14



  
**BOUCHON**  
FAMILY WINES