

# MINGRE



---

## MINGRE 2012

---

### TASTING NOTES

Intense bright red color.

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 tobacco. It is elegant with soft and juicy tannins, 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 perfect. A further consumption is the combination with several types of venison.*

*Aging potential: 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	: 2012
Valley	: Maule
Blend	: 65% Carménère, 25% Cabernet Sauvignon, 10% Malbec

---

### VINEYARD

Land	: Mingre, dry costal area , 45 Kms from Pacific Ocean, 193 MASL
Block	: 27 and 28 (Carménère)16 and 17 (C. Sauvignon), 47 (Malbec)
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; Malbec during the 2nd week of april, Cabernet Sauvignon third 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
Hot maceration	: 10-12 days
Aging	: 18 to 24 months in french oak

---

### TECHNICAL DATA

Alcohol	: 13,5°
Ph	: 3,56
Residual sugar	: 2,19
Total acidity	: 5,08

---