

MINGRE



MINGRE 2016

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 dry leaves notes. 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	: 2016
Valley	: Maule
Blend	: 40% Carménère, 35% Cabernet Sauvignon 15% Syrah y 10% Carignan

VINEYARD

Land	: Mingre, dry costal area , 45 Kms from Pacific Ocean, 193 MASL
Block	: 27 and 28 (Carménère)16 and 17 (C. Sauvignon), 12a (Carignan) and 11a (Syrah)
Soil	: Very old, granitic soils from Coastal Mountains, with presence of quartz and other minerals.
	: 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 Carmenera 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	: 10-12 days
Ageing	: 18 to 24 months in french oak

TECHNICAL DATA

Alcohol	: 13,5°
Ph	: 3,41
Residual sugar	: 2,02
Total acidity	: 5,89
