

# 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 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 : 2018  
VALLEY : Maule  
VARIETY : 40% Carménère, 35% Cabernet Sauvignon, 15% Syrah and 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  
MACERATION : 10 to 12 days  
AGING : 18 to 24 months in French oak

## TECHNICAL DATA

ALCOHOL : 13,5  
PH : 3,41  
ACIDITY : 5,69  
SUGAR : 3,01

