

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

VINEYARD

LAND : Mingre, dry costal 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
third week of march, Carignan first week of april and
Carmenere during the second 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 : 3,61
SUGAR : 3,25
ACIDITY : 5,14




BOUCHON
FAMILY WINES