

# MANSO

de VELASCO®



## Cabernet Sauvignon 2018

CURICO VALLEY, LOS ANDES

**TYPE OF WINE:** Red wine

**D.O.:** Curicó Valley, Andes

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATE:** April 4

**NUMBER OF BOTTLES PRODUCED:** 14.900

### TASTING NOTES

Intense dark ruby color. Exquisite aroma with the classic notes of small black and red fruits. Herbal nuances such as lemon verbena and bay leaf. Palate of great elegance, with enveloping and soft tannins, long fruity and spicy accords that are complemented towards the end with fine notes of wood.

### SERVING SUGGESTION

It exhibits its strength and elegance accompanying large meat roasts and game.

### TECHNICAL DATA

Alcohol content: 14,5% ABV

pH: 3,57

Total acidity: 5,8 g/L (expressed in tartaric acid)

Residual sugar: 1,9 g/L

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Maceration Time: 20 days

Type of fermentation: Alcoholic fermentation with native yeasts in stainless steel tanks. 100% malolactic fermentation in French oak barrels.

Fermentation time: 9 days

Fermentation temperature: 26 °C

Aging: In French oak barrels and German oak casks for 18 months. 11% new barrel, 49% second-use barrel, 40% German oak cask.

Bottling Date: March 2021

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: approx. 10 years

### PREMIOS Y PUNTajes

Añada 2018: 96 pts - Descorchados (CHILE)

94 pts - Tim Atkin (UK)

92 pts - James Suckling (USA)

93 pts - Vinous Media (ARGENTINA)

Añada 2014: 93 pts - Robert Parker

96 pts - Descorchados Chile

93 pts - Tim Atkin USA

94 pts - Mesa de cata la Cav



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### 2018 VINTAGE

Spring 2017 was calm with some rainfall, good temperature and light conditions, without significant incidences of frost. Late in spring and approaching summer, the influence of the La Niña phenomenon grew, which implies a cooling of the Pacific Ocean, resulting in lower than normal temperatures during December and the first days of January. This trend continued during the following months, so the harvest was allowed to wait until the second half of April, developing a slow maturation which allowed us to obtain wines with a excellent balance. We consider 2018 a great year for aging wines, given the alcohol / acidity balance obtained thanks to this cool season.

**Precipitation Jun 2017-May 2018: 571.2 mm**

### HISTORY

The history behind Manso de Velasco begins with one of the first (if not the first) Cabernet Sauvignon vineyards planted in Curicó Valley. In 1902, an unknown visionary chose the northern Fundo San Francisco, an enclave in the county of Molina, in the Casablanca sector, to plant a magnificent vineyard from a genetic massal selection that was unique in Chile and in the world. In 1984, Miguel Torres bought the property to produce its first Cabernet Sauvignon de pago (single vineyard) while safeguarding the heritage that these old vines represent. The vineyard received a new name—Gobernador Manso de Velasco Vineyard—in honor of Curicó's founder, José Manso de Velasco, who established the city in 1743.

Manso de Velasco made its debut in 1985, the first high-end wine from Miguel Torres Chile, conceived as a Vino de Pago (single vineyard wine) that introduced concepts like barrel aging in new oak and bottle aging. Over the years, it has become known as one of the few high-quality Chilean Cabernet Sauvignons produced outside of Maipo Valley. Throughout the decades, Manso de Velasco has reflected the passion for excellence and quality that define Miguel Torres, distinguishing itself as our winery's most renowned and award-winning wine.

### VINEYARDS

Manso de Velasco has its origins in the vineyard of the same name, located in Molina county.

### GOBERNADOR MANSO DE VELASCO VINEYARD

Location:	Casablanca sector, Lontué Valley, Curicó Valley
Coordinates:	35°04'18" S 71°16'31" O
Elevation:	232 meters above sea level
Distance from the Andes Mountains:	13 kilometers
Surface area:	10 ha
Planting year:	1902 (approximately)
Planting density:	2.5 m x 1.0 m, equal to 4,000 plants per hectare
Training system:	Guyot
Production:	1.5 to 2 kilos per plant

**Soil:** The soil has a sandy loam texture with a high percentage of differently sized, round stones or pebbles, which indicates the historical presence of flowing surface water, such as a stream, very nearby. Its pH is slightly acidic, and the soil contains little organic matter; a low-fertility soil.

**Climate Conditions:** According to bioclimatic indicators, the area has a subhumid, warm climate with very cold nights. The influence of the Andes Mountains is palpable at night when temperatures drop to near freezing during part of the year. Relatively hot from November through March, with temperatures reaching a maximum of 36°C on the hottest days, the area offers excellent temperature variation.



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