

MANSO

de VELASCO®



Cabernet Sauvignon 2019

CURICO VALLEY, LOS ANDES

TYPE OF WINE: Red

D.O.: Curicó Valley, Andes

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: April 16

BOTTLES PRODUCED: 13.000

TASTING NOTE

Intense dark ruby color. Luscious nose with the classic aromas of black and red berries, as well as hints of herbs such as lemon verbena and bay leaf. Incredibly elegant on the palate, with enveloping and soft tannins and long notes of fruit and spice complemented toward the end with light touches of wood.

SERVING SUGGESTION

Its strength and elegance pairs well with roasted meat and dishes with game.

TECHNICAL DETAILS

Alcohol content: 14% ABV

pH: 3,44

Total acidity: 5,9 g/L (expressed in tartaric acid)

Residual sugar: 1,8 g/L

FORMATS AVAILABLE: 75 cl / 150 cl

WINEMAKING

Length of maceration: 19 days

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

Length of fermentation: 9 days

Fermentation temperature: 26°C

Aging: In French oak barrels and German oak foudres for 18 months. 13% new barrel, 28% second-use barrel, 59% German oak foudre. Bottling date: March 2022

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next: approx. 10 years.

AWARDS AND SCORES

2018 vintage: 96 pts - Descorchados (CHILE)
94 pts - Tim Atkin (UK)
92 pts - James Suckling (USA)
93 pts - Vinous Media (ARGENTINA)

2014 vintage: 93 pts - Robert Parker (USA)
96 pts - Descorchados (CHILE)
93 pts - Tim Atkin (UK)
94 pts - Mesa de cata la Cav (CHILE)



MIGUEL TORRES Chile
Pioneer in Chile since 1979

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2019 VINTAGE

The 2018-2019 season was fairly mild except for the continuation of the megadrought that has plagued Chile for the past few years. In the southern region in particular, there were spring frosts that decreased production and delayed the plants' phenological stages. Later in the summer, we had temperatures well above normal toward the end of January and throughout February, with a very marked effect in the drylands of Maule, causing some plants to become stressed due to the high temperatures. These conditions forced us to bring the harvest date forward to keep the grape acidity lively.

Precipitation June 2018-May 2019: 399.1 mm

STORYTELLING

The story behind Manso de Velasco begins with one of the first (if not the first) Cabernet Sauvignon vineyards planted in the Curicó Valley. In 1902, an unknown visionary chose the Fundo San Francisco Norte estate in the Casablanca sector of the municipality of Molina, to plant a vineyard using a massal selection that was one of a kind in both Chile and the world. In 1984, Miguel Torres acquired the property with the intention of making its first single vineyard Cabernet Sauvignon while also safeguarding the heritage represented by these old vines. The vineyard was renamed Viñedo del Gobernador Manso de Velasco in honor of Curicó's founder, José Manso de Velasco, who established the city in 1743. Manso de Velasco was created in 1985 as the first high-end wine from Miguel Torres Chile, a Vino de Pago (single vineyard wine) that introduced concepts such as aging in new oak barrels and the bottle. Over the years, it has become known as one of the few high-quality Chilean Cabernet Sauvignons produced outside of the Maipo Valley. Ever since it was created, Manso de Velasco has reflected Miguel Torres' passion for excellence and quality, becoming 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 the municipality of Molina.

GOBERNADOR MANSO DE VELASCO VINEYARD

Location: Casablanca sector, Lontué Valley, Curicó Valley
Coordinates: 35°04'18" S
71°16'31" W
Elevation: 232 meters above sea level
Distance from the Andes: 13 kilometers
Area: 10 ha
Year of planting: 1902 (approximately)
Planting density: 2.5 m x 1.0 m (4000 plants per hectare)
Training system: Guyot
Yield: 1.5 to 2 kilos per plant

Soil: The soil is of alluvial origin with a sandy clay loam texture, with a high percentage of different-sized round stones (pebbles), indicating that in the past there was a surface water stream in close proximity. It has a moderately acidic pH, low organic matter content, and low fertility.

Climate Conditions: Based on its bioclimatic indices, the area has a subhumid, warm climate with very cold nights. The influence of the Andes Mountains can be felt at night, when temperatures drop to near freezing during part of the year. It is relatively hot from November to March, with maximum temperatures of 36°C on the hottest days, providing excellent temperature variation.



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