



MANSO

de VELASCO®

Cabernet Sauvignon 2019

CURICÓ VALLEY, LOS ANDES

TYPE OF WINE: Red wine

D.O.: Curicó Valley, Andes

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: From April 16th

NUMBER OF BOTTLES PRODUCED: 13,000

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

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

TECHNICAL DATA

Alcohol content: 14% ABV | pH: 3.44

Total acidity: 5.9 g/L (expressed in tartaric acid)

Residual sugar: 1.8 g/L

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

FORMATS AVAILABLE: 750ml

VINIFICATION

Length of maceration: 19 days

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

Fermentation time: 9 days

Fermentation temperature: 26°C (77°F)

Aging: In French oak barrels and German oak casks for 18 months. 13% new barrel, 28% second-use barrel, 59% German oak cask.

Bottling Date: March 2022

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.

HISTORY

The history behind Manso de Velasco begins with one of the first (if not the first) Cabernet Sauvignon vineyard 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 the municipality of Molina.

GOBERNADOR MANSO DE VELASCO VINEYARD

Location: Casablanca sector, Lontué Valley, Curicó Valley

Coordinates: 35°04'18" S 71°16'31" OS

Elevation: 232 meters above sea level

Distance from the Andes Mountains: 13 Kilometers (9 miles)

Surface: 10 ha (24 acres)

Planting date: 1902

Plantation frame: 2.5 m x 1.0 m, equal to 4,000 plants per hectare

Driving system: Guyot

Production: 1.5-2 kilos (4 pounds) 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 stream, very nearby. It's 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 (97°F) (on the hottest days, the area offers excellent temperature variation.



