CACHET WINE

Las Manitos Malbec Shiraz

Code LASM045

The Las Manitos range delivers lush, rich, full wines full of ripe fruit aromas and exuberant flavours. This wine is a deep ruby red, with strong aromas of plums and black pepper.

Tasting Notes:

Deep ruby red, with strong aromas of plums and black pepper. A chunky yet soft style of Malbec that displays the classic black fruits and touch of spice this variety is famous for.



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Specification	
Vinification	The Malbec and Shiraz grapes are harvested separately by machine in the cool of the evening, with the grapes received at the winery within 3 hours of picking. After de-stemming and crushing the juice is cooled to drop any solids, before fermenting on skins at a warm 25 degrees for around 3 weeks with regular spraying over and immersion of the skin cap to extract more tannins, colour and phenolic flavours. After ferment the wine is racked several times into tanks to clear the lees with a final light filtration prior to bottling. No oak is used to maximise the ripe red and black fruit characters.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Central Valley
Type	Red Wine
Grape Mix	50% Malbec, 50% Shiraz
Genres	Vegan, Vegetarian
Vintage	2025
Body	Soft, fruity and smooth
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Screw Cap
Food Matches	Try this with a hearty portion of spaghetti bolognese or chilli con carne.