

MORANDÉ

Premium Wines - Chile



Edición Limitada

Carmenère 2008

Vineyards

The grapes come from San Bernardo, Maipo Valley, which has a perfect combination of a warm-temperate Mediterranean climate and soil with little organic matter and a profile predominated by stones, sand and clay.

Vinification

Vinification is traditional, with long macerations lasting 3 to 5 weeks. Once this process is complete, the wine is placed in French oak casks for malolactic fermentation and subsequent ageing, which lasts 16 months.

Tasting Notes

Colour: intense, deep, dense red, with violet overtones.

Aroma: black fruits such as blackberries and blueberries, violets, spices, dark chocolate and vanilla.

Flavour: good intensity and freshness, black fruits, spices, chocolate, flavours of earth and truffles, smooth tannins and great body.

Serving

T°: Serve at 16° C.

Suggestions

Match food: pastas, cream soups, white meats, young cheeses, fruit desserts and bitter chocolate.

Maipo Valley



Match food



White meats

Analysis

Alcohol:	14.8%
pH:	3.5
Total Acidity:	3.76 g/l.
Residual Sugar:	1.67 g/l.