

MORANDÉ

Edición Limitada Organically Grown Grapes Chardonnay 2005



Tasting Notes

A pale golden-yellow wine, with notes of olive, bright and luminous. The aroma is reminiscent of hazel-nuts and toasted bread, papayas and candied pineapple, liquid butterscotch and caramel. It offers a sweet sensation in the mouth, entering delicately and then opening out to great body, balance and long persistence. Its refreshing fruitiness and complexity is constantly in evidence. Drink for preference with fish and seafood, white meats, pasta, vegetable soups and fresh fruit.

Vineyards

The grapes come from the Santa Dorita vineyard in Casablanca. The vineyard is organically managed, which represents social responsibility, respect for people, the environment and the sustainable future of our country, and at the same time allows grapes to be produced with thicker skins and therefore a greater burden of aromas and flavours.

Vinification

The grapes are harvested when fully ripe and transported in small crates to the winery. The clusters are selected and pressed and the juices thus obtained are fermented in very large French oak barrels to maintain a low ratio of wood to wine. This is done in order to achieve fermentation and ageing that retains the fruitiness and typical character of organically produced grapes. After 10 months of maturing on the lees and weekly stirring, it is bottled to acquire its extraordinary complexity.

Analysis

Alcohol:	13.5%
pH:	3.26
Total Acidity:	3.8 g/lt.
Residual Sugar:	3.58 g/lt.

