

MORANDÉ

Edición Limitada

Syrah / Cabernet Sauvignon 2007



Tasting Notes

An intensely red wine, deep and dense, with shades of purple, its aroma reminds one of wild woodland fruits, balanced with notes of bitter chocolate, firewood and spices. In the mouth it is intense, deep and fruity with great freshness and plenty of tannins. It has great structure and persistence. Ideal for accompanying white meats, pork, kid and charcoal-grilled red meats. With its special charm, it even combines very well with flambéed red fruit or fruits coated with melted chocolate.

Vineyards

The Cabernet Sauvignon is from the San Bernardo vineyard in the Maipo Valley, which has highly permeable alluvial soils with an abundance of stones and sand and great internal drainage. This results in a plentiful root-structure which feeds the plant to perfection. The Syrah is from Loncomilla, located in San Javier in the Maule Valley, which is famous for its production of exceptional red wines. The soils are granitic, with terracotta clay, and the climate is hot and dry, providing an ideal micro-climate for the production of structured, long, persistent reds. It is a vineyard without irrigation, 59 years old, and this enables wines of great expression to be produced.

Vinification

The grapes are hand-picked to ensure that they reach the winery in peak condition. The vinification is traditional, in the Bordeaux style. The Cabernet Sauvignon and Syrah varieties are vinified separately, with prolonged pellicular macerations being carried out in order to obtain wines with highly concentrated flavours. These are followed by the second or malolactic fermentation and ageing in French and American oak casks respectively, for 16 months.

At the end, a cask-by-cask classification is carried out and the ensemblage or blend made of the two varieties. The wine is bottled without filtering to maintain its flavours in the best possible way and allowed to rest in the bottle before going onto the market.

Analysis

Alcohol:	14.5%
pH:	3.39
Total Acidity:	3.89 g/l.
Residual Sugar:	1.59 g/l.

Assemblage

Syrah	50%
Cabernet Sauvignon	50%

