

MORANDÉ

Gran Reserva

Cabernet Sauvignon 2007



Tasting Notes

A cherry-red wine, with a touch of purple, intense and youthful; it is elegant in the nose with aromas of fresh fruit and spices: a slight hint of vanilla with a predominance of black fruits such as plums, blackberries and cherries. It reveals itself as a wine of great body and abundant, velvety tannins. It is rounded, tasty, long and persistent, with a lot of balance and nicely complex flavours. It has great ageing potential. Ideal to accompany game birds, wild boar, rabbit and red meats in general.

Vineyards

The fruit comes from the San Bernardo Vineyard in the Maipo Valley, famous for the production of exceptional red wines. The alluvial soils and dry climate provide an ideal micro-climate for producing structured, long, persistent red wines. Irrigation is used sparingly to ensure that the vine grows in a balanced manner and to achieve a constant speed of ripening. It is a high-density vineyard, which makes it possible to have low outputs per plant with high concentration of colour and flavour.

Vinification

The fruit is harvested by hand to ensure that it reaches the winery in top condition. A manual selection is made of clusters and grapes and these are then stemmed and crushed, leaving a large proportion of the grapes whole, in order to give the wine greater fruity intensity. Before fermentation, the wine is macerated at low temperature. A first vigorous extraction at the start of the fermentation is followed by another which is gentler, in order to conserve the fruit and give the wine more body. Then the wine undergoes pellicular maceration, post-fermentation, before being stored in French oak barrels, where malolactic fermentation takes place. Once this malolactic fermentation is complete, the wine is stored and aged in the same barrels for 18 months. After bottling, it rests in refrigerated cellars for several months before being sold for consumption.

Analysis

Alcohol:	14.0%
pH:	3.55
Total Acidity:	3.57 g/l.
Residual Sugar:	1.51 g/l.

