

MORANDÉ

Gran Reserva

Merlot 2007



Tasting Notes

An intense violet-red wine, with hints of purple, brilliant and luminous. It is elegant and feminine in the nose, smelling of red fruits such as cherry and strawberry, and spicy with vanilla and touches of cinnamon. In the mouth as a wine with plenty of body, with good fruity intensity and a fresh balance between sweetness, acidity and tannins, elegant in flavours, smooth and with long persistence.

A perfect combination with pastas, white meats, cold meats, mature cheeses and cream soups. A good companion might be a salmon au gratin.

Vineyards

The fruit comes from the San Bernardo vineyard, located in the Maipo Valley, which is famed for its production of exceptional red wines. The alluvial soils and dry climate provide an ideal microclimate for cultivating structured red wines that are both long and persistent. Irrigation is used sparingly to maintain the balanced growth of the vine and achieve a constant ripening rate.

Production is regulated by selecting and thinning out the fruit, obtaining just one bottle per plant.

Vinification

The fruit is picked by hand to ensure that it reaches the winery in optimum condition. A manual selection is made of clusters and grapes and the fruit is then stemmed and crushed, leaving a high proportion of grapes whole, to make the wine intensify aromas. Prior to fermentation, the must is macerate preserve the fruit and give the wine more body. Then the wine undergoes post-fermentation pellicular maceration before being stored in French oak casks, where malolactic fermentation takes place. Once the malolactic fermentation is complete, the wine is kept and aged in the same casks for 14 months.

Analysis

Alcohol:	14.9%
pH:	3.34
Total Acidity:	3.9 g/l.
Residual Sugar:	1.83 g/l.

