

MORANDE

Premium Wines - Chile



Gran Reserva

Merlot 2009

Vineyards

The fruit comes from San Bernardo, in the Maipo Valley, where the soils are alluvial and the climate dry. Its production is regulated by selecting and thinning out the fruit, to obtain just one bottle per plant.

Vinification

Harvesting is carried out manually, as is the selection of clusters and individual grapes. Prior to fermentation the must is subjected to cold maceration. Fermentation is long and takes place at average temperatures to obtain a fruity, elegant wine. Then, the wine has a post fermentation maceration. The wine is stored in Fudra of 2,000 and 4,000 liters of French oak and French oak barrels for 14 months.

Tasting Notes

Colour: deep, intense red, shining and luminous.

Aroma: elegant, red fruit smells like cherry and strawberry, is spicy, roasted coffee and hints of cinnamon.

Flavour: great body, good fruity intensity and notes of toast, with a fresh balance between sweetness, acidity and tannins, elegant in flavours, smooth and with long persistence.

Serving

Tº: Serve at 16° C.

Suggestions

Match food: pastas, white meats, delicatessen, ripe cheeses and cream soups.

Maipo Valley



Match food



White meats

Analysis

Alcohol:	15.0%
pH:	3.22
Total Acidity:	4.39 g/lt.
Residual Sugar:	2.11 g/lt.