

MORANDÉ

Gran Reserva

Syrah 2007



Tasting Notes

A wine that is deep, intense red in colour with a dark violet tint, bright and luminous. It is intense in the nose, with aromas of fresh herbs, black pepper, red and black fruits, plums, maqui, blackberry and certain meaty aromas. It is a full-bodied wine in the mouth, highly structured, with pleasant, complex flavours; potent, with sweet tannins, with a refreshing, balanced acidity and long persistence.

A very good companion for small game, lamb, boar and red meats in general.

Vineyards

The fruit comes from the La Concordia Vineyard, located in Cauquenes in the Maule Valley, which is famous for the production of exceptional red wines. Its soils are of a granite-like type, with terracotta clay, and the climate is dry and hot, thus providing an ideal microclimate for producing structured, long, persistent reds. Irrigation is applied sparingly to maintain the balanced growth of the vine and so achieve a constant rhythm of ripening to preserve the concentration of aromas and flavours.

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 give the wine a more fruity quality. Prior to fermentation, the must is macerated at low temperature. The first extraction is vigorous and this is followed by a gentler one to preserve the fruit and give the wine more body. Then the wine undergoes post-fermentation pellicular maceration before being stored in American oak casks, where malolactic fermentation takes place. The wine is kept and aged in the same casks for 14 months.

Analysis

Alcohol:	14.5%
pH:	3.36
Total Acidity:	3.93 g/l.
Residual Sugar:	1.55 g/l.

