

# MORANDÉ

House of Morandé

Red Blend 2003



## Tasting Notes

The vineyard's minerals paint its wines with purple blood and give its musts both sweetness and strength. Its aromas are reminiscent of violets and wild roses, lavender and fragrant mint, boldo and burning firewood, black coffee, twisted tobacco and oak truffles. It is youthful and robust to the touch. Its flavours are of flowers and fruits of the forest, fresh and silky, with elegant notes of candy, a sweet reminder of cocoa, caramel and roasted coffee. Perfectly balanced, evocative and juicy. This is the ideal wine to accompany red meat dishes, duck, goose, game, pork or boar and dishes based on elaborate sauces.

## Vineyards

This is situated in San Bernardo, in the heart of the Maipo Valley, just minutes from Santiago. It has a perfect combination of a temperate-hot Mediterranean climate, with soil containing little organic matter. It has a profile dominated by stones and sand, and these provide an ideal support for a deep root-structure, abundant and healthy. The vineyard has a high-density planting design, with a north-south orientation, 22.5°W, and is irrigated very sparingly using modern technological systems.

## Vinification

The work in the vineyard consists of producing a low number of clusters per plant (1 kilo of grapes or 1 bottle of wine), with small clusters and grapes that are also small in size. All this results in concentrated aromas and flavours. The grapes are selected on three occasions to ensure the purity of the flavours. Vinification is carried out in the traditional style of Bordeaux with lengthy macerations lasting 3 to 5 weeks. Once this process is complete, the wine is placed in barrels for 20 months to undergo malolactic fermentation and subsequent ageing. It is fined with egg-white, decanted for two months and bottled without filtering. Finally it is left to rest in bottles at a controlled temperature until delivery.

## Analysis

Alcohol:	13,70%
pH:	3.7
Total Acidity:	3.63 g/lt.
Residual Sugar:	1.43 g/lt.

## Assemblage

Cabernet Sauvignon	67%
Cabernet Franc	17%
Carmenère	10%
Carignan	6%

