

MORANDÉ

House of Morandé

Red Blend 2004



Tasting Notes

This wine is burgundy-red and ruby in colour, brilliant and attractive. In the nose it is a wine with a rich range of crystallised fruit aromas, spiced with hints of vanilla and cinnamon. It also smells of tobacco, chocolate and coffee. Highly attractive and tempting. The wine is pleasantly enveloping in the mouth, warm and honest, with a delicious balance between sweetness, tannins and acidity, and with the hints of tobacco and chocolate persisting.

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. Different terroirs favour various varieties and clone selections, enabling a number of wines to be made for creating top-range blends

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:	13.5%
pH:	3.54
Total Acidity:	3.84 g/l.
Residual Sugar:	1.40 g/l.

Assemblage

Cabernet Sauvignon	76%
Cabernet Franc	19%
Carmenère	5%

