

MORANDÉ

House of Morandé

Red Blend 2005



Tasting Notes

An intense, cherry-red wine with touches of purple: very dense. Its aromas are reminiscent of violets, lavender and sweet-smelling mints, black coffee, twisted tobacco and oak truffles, with slight hints of chocolate bonbons and sour cherries. Its flavours are of forest fruits: cool, silken and with elegant notes of dragées, a sweet reminder of cocoa, caramel and roasted coffee. Perfectly balanced, evocative and juicy. This is an ideal wine to accompany red meat dishes, duck, goose, game, pork or boar, and dishes based on complex sauces.

Vineyards

The vineyard is located in San Bernardo, in the heart of the Maipo Valley, only minutes from Santiago. It has the perfect combination of a warm temperate Mediterranean climate with a soil of low organic content and a profile dominated by stones and sand, which provide an ideal support for deep, abundant, healthy rooting. The vineyard is designed for high-density planting, orientated north-south at 22.5° W. It is irrigated very sparingly, using technically programmed systems. Different terroirs provide shelter for a number of varieties and clone selections, which enable different wines to be produced for high-range blends.

Vinification

The work in the vineyard consists in producing a small number of clusters per plant (1 kilo of grapes or 1 bottle of wine), with small clusters and small-sized grapes. All this results in concentrated aromas and flavours. The grapes are selected on three occasions, including one by one, to ensure the purity of the flavours. Vinification is carried out traditionally in the style of Bordeaux, with long macerations lasting 3 to 5 weeks. Once this process is complete, the wine is placed in barrels for 18 months for malolactic fermentation and subsequent ageing. The barrels are made of French oak, from different forests, barrel makers and toasting, giving a complex range of aromas and flavours. The wine is fined with egg-white, decanted for two months and then bottled without filtering. Finally it rests in bottles at controlled temperature until delivered.

Analysis

Alcohol:	13.7%
pH:	3.71
Total Acidity:	3.45 g/l.
Residual Sugar:	1.0 g/l.

Assemblage

Cabernet Sauvignon	91%
Cabernet Franc	7%
Merlot	2%

