

# MORANDÉ

Late Harvest

Sauvignon Blanc 2008

## Tasting Notes

A golden yellow wine with hints of olive and an intense aroma of honey, quince, papaya, jasmine and vanilla. In the mouth it is concentrated and complex, with excellent persistence and an intense flavour of candied melon, figs in syrup and orange blossom honey. It is harmonious, with a refreshing, youthful acidity that provides it with a complex finish.

Ideal as an accompaniment to terrines, liver pâté, blue cheese and fruit desserts. Delicious to round off a meal.

## Vineyard

El Ensueño, situated in the famous Casablanca Valley. The 2008 harvest was affected by rains during the period when the grapes were ripening and being picked. This, followed by cold days with heavy mist, allowed the slow development of noble rot, or Botrytis Cinerea. This phenomenon is not normal in this area, so we produce this type of wine only when these conditions occur. The soils are a mixture of clay and sand with good moisture retention and good drainage. The organic content is low, so the development of the vineyard is limited. This allows good ventilation and the development of Botrytis is caused mainly by the rainfall and the morning sea mists.

## Vinification

The grapes are picked by hand and a selection made of the clusters that show evident signs of the development of the fungus. A second selection is made in the winery, first of the clusters, separating those that have grey rot, and then grape by grape, as more exact work. The grapes are pressed delicately to extract only the first juice and this is decanted to achieve medium to low levels of cloudiness. It is then fermented in barrels made of French oak. The resulting wine is kept in the same barrel, with occasional stirring to preserve its fruitiness and achieve the complexity of maturing on the lees. After a year in these conditions, it is bottled, to continue its ageing process. Because of its characteristics, this is a wine that can be kept for a long time and evolve into great complexity.

## Analysis

Alcohol:	13%
pH:	3.3
Total Acidity:	5.65 g/lt.
Residual Sugar:	105 g/lt.

