

MORANDÉ

Pionero

Carmenère 2009



Tasting Notes

A wine that is purple-red and violet in colour, dense and quite deep. Its aromas remind one of black fruits such as blackberries and cherries, with notes of cooked herbs. It also reflects the scent of the forest and chopped firewood. The flavour is of black fruits with touches of strawberries. It feels smooth and elegant in the mouth, with body and very low astringency. At the same time it offers a welcoming wine with good persistence.

It is very good to accompany white cheeses, fresh pasta, pizzas, white meat, oily fish and corn parcels; also raw meat and charcuterie. Serve at a moderate temperature, between 16°C and 18°C.

Vineyards

The fruit from which Carmenère is made comes from the Maipo Valley. There is a predominance of alluvial gravel-type soils in most of the best vineyards, with some soils with a sandy profile in other areas. A wide range of strategies and techniques are used in managing the canopy, training the shoots vertically, all aimed at maximizing the quantity of sunlight reaching the zone in which the fruit is ripening. Water is applied judiciously to maintain the balanced growth of the vine and achieve a constant rhythm of ripening.

Vinification

The grapes are handpicked to ensure that they reach the winery in good condition. They are separated from the leaves and stems and then crushed, leaving a considerable proportion of the whole grapes. Then the must is subjected to cold preferments maceration for 4-7 days, to achieve a greater extraction of aromas. Fermentation takes 15 days, and is carried out by inoculating the skins and juice with selected yeasts and pumping them over to extract the colour and flavours contained in the grape skins. The fermentation temperature is regulated at between 26 and 28°C, in order to retain the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. It is stored in stainless steel tanks and then bottled.

Analysis

Alcohol:	13.5%
pH:	3.75
Total Acidity:	3.17 g/l.
Residual Sugar:	3.01 g/l.

