

MORANDÉ

Pionero

Chardonnay 2009

Tasting Notes

This is a wine that is pale yellow in colour, with touches of olive green, brilliant and luminous. In the nose it presents aromas of tropical fruit: mango, passion fruit and vanilla. In the mouth the wine has good body and balance, with abundant fruity notes and a delicious balance between fresh fruit flavours, great acidity and slight sweetness. Ideal to accompany seafood and strong-flavoured, rather oily fish, such as smoked salmon, swordfish, corvine and the white meat of poultry.

Vineyards

The fruit from which Chardonnay is made comes from vineyards in the Casablanca Valley. The soils are sandy and are influenced by the sea and the cool climate, which makes it possible to manage the canopies in such a way as to maximize the quantity of sunlight in the area in which the fruit is ripening. This also accentuates the development of flavour in the fruit and maturity in the tannins. Irrigation is used judiciously to maintain the balance between the growth of the vine and the ripening of the fruit.

Vinification

The fruit is handpicked to ensure that it reaches the winery in the best possible condition. A small quantity of SO₂ is added both in the vineyard and at reception to protect the delicate juice during the process. The fruit is de-stemmed and crushed before passing from a must-cooler to the pneumatic presses. After pressing, the juice is left to settle for a long period in the cool, to obtain exceptional clarity, before being fermented in stainless steel tanks at low temperatures. A percentage of the wine is fermented in oak and then is bottled after a period of ageing.

Analysis

Alcohol:	14%
pH:	3.34
Total Acidity:	4.27 g/l.
Residual Sugar:	4.56 g/l.

