

# MORANDÉ

Pionero

Cabernet Sauvignon 2009



## Tasting Notes

A wine of an intense burgundy colour, with shades of ruby and crimson. Its aroma is reminiscent of black fruits such as the maqui, bilberry and blackberry, with sweet notes of vanilla and fresh tobacco. It feels significant in the mouth, with good structure and body, flavours of black chocolate, coffee and candied fruit and long persistence. It is well-balanced with a pleasant after-taste.

Recommended for grilled red meats, game birds and small game, in addition to legumes, meat stews and seasoned dishes. Ideal for traditional meat pasties and spiced meat. Serve at a moderate temperature, between 16°C and 18°C.

## Vineyards

The fruit from which Cabernet Sauvignon 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 zones. A wide range of strategies and technique are used in managing the canopy, training the shoots vertically with the aim of 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 greater extraction of aromas. Fermentation takes about 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 kept in stainless steel tanks and in barrels for several months prior to bottling.

## Analysis

Alcohol:	14.1%
pH:	3.52
Total Acidity:	3.53 g/l.
Residual Sugar:	3.8 g/l.

