

MORANDÉ

Pionero

Merlot 2009



Tasting Notes

An intense violet-red wine, with hints of purple. Its aromas remind one of the fruits of the forest, such as blackberries, myrtle and sarsaparilla, with light touches of sawdust and fresh herbs. The fruity flavours are experienced in the mouth, combined with an attractive sensation of vanilla, cloves and chocolate. It is full-bodied, but very smooth and gentle, with long persistence.

Recommended for Italian cuisine in general, sweet-corn pie, meat stews, lean meat, white meat and poultry. Serve at a moderate temperature, between 16°C and 18°C.

Vineyards

The fruit from which Merlot is made comes from the Rapel Valley. There is a predominance of alluvial gravel and laterite soils in most of the best vineyards, with some sandy soils in other zones. A wide range of strategies are used in managing the canopy, all aimed at maximizing the quantity of sunlight reaching the zone in which the fruit is ripening. The preferred technique consists of training the shoots vertically, thereby improving their exposure to the sunbeams and enhancing the development of the fruit's flavour. 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 stored in stainless steel tanks and then bottled.

Analysis

Alcohol:	14%
pH:	3.44
Total Acidity:	3.75 g/l.
Residual Sugar:	3.83 g/l.

