

# MORANDÉ

Pionero

Syrah 2008



## Tasting Notes

An intense, burgundy-red wine of a certain depth. The aroma is reminiscent of fresh-cut fire-wood with a touch of ash and black fruits such as blackberries. It is strong in the mouth, with good body and structure, reminding one of fresh fruits, with smoky notes like roast meat; very flavourful and with balanced acidity.

Ideal to drink with grilled or barbecued meat, mature cheeses, small game and raw meat. Serve at a moderate temperature, between 16°C and 18°C.

## Vineyards

The fruit from which Syrah is made comes from the Maule Valley. In this region the soil is rich and alluvial, which, added to a Mediterranean climate, makes it possible to produce grapes that are fresh in character with dark tannins. The vineyards are managed with care to ensure that the exposure and irrigation of the fruit are carefully monitored, in order to maintain the balance between the vegetative growth and the ripening of the fruit.

## 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 grapes whole. Then the must is subjected to cold pre-fermentative 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:	14.1%
pH:	3.39
Total Acidity:	4.19 g/l.
Residual Sugar:	1.67 g/l.

