

# MORANDÉ

Reserva

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 flowers and citrus and very mineral. 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 persistence.

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 comes from El Ensueño vineyard in the Casablanca Valley. Its soils are sandy clay, with low fertility, and this, together with the cool, maritime climate of the valley, makes it possible to produce grapes of high aromatic expression and great freshness. The vineyard is planned on the basis of vertical espaliers and this allows the leaves and clusters to capture the sunshine to perfection. A minimum of irrigation completes the balanced development needed to produce high quality grapes.

## Vinification

The grapes are harvested manually to ensure that they reach the winery in top condition. The fruit is destemmed and crushed, before being passed through a must cooler to the pneumatic presses, where low-temperature maceration takes place to achieve maximum extraction of aromas. The juice is gently squeezed from the skins and then decanted, eliminating all the dregs. Later, part is fermented in stainless steel tanks at controlled temperatures and part in French oak barrels. Once fermentation is complete, the wine is kept on its lees in both cases and stirred each week to keep the whole volume of wine in contact with the lees. This operation continues until the moment when it is decided to make the final blend for bottling, generally 8 months later.

## Analysis

Alcohol:	13.5 %
pH:	3.32
Total Acidity:	5.32 g/l.
Residual Sugar:	4.3 g/l.

