

# MORANDÉ

Reserva

Cabernet Sauvignon 2009



## Tasting Notes

This is an intense, violet-red wine with touches of ruby. In the nose it offers elegant aromas of ripe red fruit, plums, vanilla and jam. It is very tasty in the mouth, with plenty of fruit, spices, chocolate and caramel. It has very good structure and body, with long persistence and broad tannins.

A very good accompaniment for cheeses, red meats and spicy pastas.

## Vineyards

The fruit comes from the Santa Laura vineyard in the Maipo Valley, famous for the production of exceptional red wines. The alluvial soils and dry climate produce an ideal ecosystem or terroir for producing structured, long, persistent red wines. Irrigation is applied sparingly to maintain the balanced growth of the vine and achieve a constant rhythm of ripening until the date of the harvest.

## Vinification

The grapes are picked by hand to ensure the quality of the processes. Once crushed, they are macerated at low temperature for a few days prior to fermentation to obtain fruity aromas and intense colours. The average fermentation temperature is between 26º and 28º C to extract gentle tannins. The wine is then stored in oak barrels for ageing, for a period of about 8 months, and later bottled to continue its development.

## Analysis

Alcohol:	14.0%
pH:	3.58
Total Acidity:	3.60 g/l.
Residual Sugar:	3.78 g/l.

