

MORANDÉ

Reserva

Gewürztraminer 2009



Tasting Notes

This is a pale yellow wine with light touches of white gold, shining and luminous. In the nose, there is a scent of flowers such as orange-blossom, roses and jasmine, together with white fruits such as melon and peach. The wine has great body in the mouth, with a pleasant balance between sweetness and freshness, good volume and a pleasant density. Drink it with aperitifs, delicatessen products, fine-quality pickles, white meats and desserts in general.

Vineyards

The fruit comes from the El Ensueño vineyard in Casablanca. The soils are sandy clay with relatively low fertility. This, together with the cool maritime climate of the valley, allows grapes with great aromatic expression and abundant freshness to be produced. Minimal irrigation completes the balanced development needed to produce high-quality grapes. Those obtained are deep pink in colour, very crunchy, with thick skins and maximum organoleptic quality for winemaking.

Vinification

The grapes are hand-picked to ensure that they reach the winery in peak condition. The fruit is stemmed, selected grape by grape and crushed, before passing through a must-cooler towards the pneumatic presses. After pressing, the juice is left to settle for a long period in the cool in order to obtain clarity. Subsequently the wine is fermented in stainless steel tanks at controlled temperature and then fined and bottled at an early stage, in such a way as to maintain its freshness and fruity expression.

Analysis

Alcohol:	13.7%
pH:	3.01
Total Acidity:	4.06 g/l.
Residual Sugar:	9.46 g/l.

