

MORANDÉ

Reserva

Merlot 2008



Tasting Notes

This wine is intense red in colour, with hints of purple and violet. In the nose, it offers aromas of dried fruit, blackberries, chocolate and pepper, with fresh touches that are very enticing. In the mouth, it is silky and medium-bodied, retaining its freshness. With sweet and vanilla flavours, it is a delightful wine with good persistence.

A great accompaniment for white cheeses, antipasto, pasta, cream soups and casseroled meats such as chicken and pork.

Vineyards

The fruit comes from the Belén Estate in Casablanca. Its soils are deep, with a medium to coarse texture. In the case of the slopes, these are typically loamy clay. There is a difference of levels between 274 metres in the low sector and 385 metres in the high sector.

Climatically, the area typically has a cold winter with an average maximum of 15°C and minimum of 2°C. During the summer there is a very wide range of temperature, with the average minimum reaching 9°C and the maximum 30°C.

There are also significant differences in temperature between the slopes and the flat sector.

The planting design used was one of high density; this concept maintains that there is a close relation between density of planting and the quality of the grapes. It is for this reason that we have concentrated on developing high-density plantations which are unique in Chile, in order to produce wines of exceptional quality in each of the segments.

Vinification

The grapes are harvested manually to ensure the quality of the processes. Once crushed, they are macerated at low temperature for a few days before fermentation in order to extract fruity aromas and intense colours. The fermentation temperature is average, between 26°C and 28°C, to extract gentle tannins. The wine is then stored in oak casks to age for 12 months.

Analysis

Alcohol:	14.0%
pH:	3.39
Total Acidity:	3.7 g/l.
Residual Sugar:	1.95 g/l.

