

MORANDÉ

Reserva

Pinot Grigio 2009



Tasting Notes

This is a wine that is pale yellow in colour with light touches of green and grey. In the nose it offers the aromas of green apples, floral and citrus notes. In the mouth is a fruit wine high expression, fresh with good body, intense, elegant, long round and with a delicious balance between a slight sweetness and freshness. Ideal as an aperitif and to accompany white meats and charcuterie.

Vineyard

The Pinot Grigio fruit comes from the El Ensueño Vineyard in Casablanca. The soils are of sandy clay, relatively infertile, and this, combined with the cool maritime climate of the valley, permits the production of grapes with great aromatic expression and abundant freshness. Minimal irrigation completes a balanced development to produce grapes of high quality.

Vinification

The grape is deep pink in colour with shades of cinnamon. The fruit is selected, stemmed and crushed before being passed through a must cooler to pneumatic presses. After pressing, the juice undergoes a lengthy settling period in the cool, in order to develop its clarity. After this the wine is fermented in stainless steel tanks at a controlled temperature and then be clarified and bottled early, so as to maintain its freshness and expression.

Analysis

Alcohol:	13.3%
pH:	3.17
Total Acidity:	4.17 g/l.
Residual Sugar:	9.22 g/l.

