

# MORANDÉ

Reserva

Pinot Noir 2009

## Tasting Notes

The wine is cherry-red in colour, bright and luminous. In the nose, the wine has intensely fruity aromas, such as strawberries and cherries, with an added scent of roses and spices. In the mouth it has good body, while being feminine and delicate at the same time. It is rich in the flavours of fresh red fruits and spices and has great complexity, with good balance and intense acidity, persistence and a long finish. Ideal to accompany oily fish such as salmon, cod and grouper, in addition to hams, pastas, fresh cheeses and cream soups.

## Vineyards

The fruit comes from the El Ensueño Vineyard in Casablanca. The soils are sandy clay with low fertility, and this, together with the cool, maritime climate of the valley, enables grapes with great aromatic expression and abundant freshness to be produced. The vineyard is managed using vertical espaliers, making it possible to catch the sunshine perfectly between the leaves and clusters. Minimal irrigation completes this balanced development to produce high-quality grapes. Three different clones are used to provide greater aromatic complexity and different structures in the body of the wine.

## Vinification

The grapes are harvested manually when they have reached the perfect point of ripeness. A selection is made of clusters and individual grapes. At the crushing stage, a high proportion of grapes are left whole to help in obtaining a more fruity expression. The grapes are submitted to low temperatures for making a long pre-fermentative maceration. The fermentation is carried out at low temperature with the aim of achieving more subtle aromas. Once this is finished, the wine is immediately placed in French oak barrels to begin its second fermentation and start the ageing process. After 10 months of maturing in the barrels, it is bottled, and at that point its complete development is over.

## Analysis

Alcohol:	14.6 %
pH:	3.38
Total Acidity:	4.14 g/l.
Residual Sugar:	2.5 g/l.

