

MORANDÉ

Reserva

Sauvignon Blanc 2010

Tasting Notes

This is a pale greenish-yellow wine, shining and luminous. In the nose it offers aromas of citrus fruits such as grapefruit and lime, with a suggestion of aniseed and notes of fresh herbs reminiscent of cedron, lemon grass and box, finishing with slight touches of vanilla. It is very refreshing in the mouth, long and juicy with fruity intensity, elegance, good body and long persistence.

Ideal as an aperitif and to accompany sushi and fresh seafood.

Vineyards

The fruit comes from the Belén, Principal and El Ensueño vineyards in Casablanca. Their soils are sandy-clay, with low fertility. This, together with the cool, maritime climate of the valley, allows grapes with great aromatic expression and plenty of freshness to be produced. The vineyard is managed on vertical espaliers, giving the cluster perfect protection towards the sun. Minimal irrigation completes a balanced development for the production of high-quality grapes. Different clones brought from California are used, which allow the wine to achieve greater complexity and integration.

Vinification

The grapes are picked by hand to ensure their reaching the winery in good condition. The fruit is stemmed and crushed before being passed via a must-cooler to the pneumatic presses, where low-temperature maceration takes place to extract maximum aromas. After pressing, the juice is left to settle for some time in the cold in order to allow its clarity to develop. Later the juice is fermented in stainless steel tanks at controlled temperature for a period of a month. A small proportion is fermented and stored in French oak casks. After being stored for a period on its lees, the wine is bottled and kept for a further brief period before being delivered to the market.

Analysis

Alcohol:	13.5%
pH:	3.0
Total Acidity:	5.49 g/lt.
Residual Sugar:	3.58 g/lt.

