

Gran Reserva

GRAN RESERVA SINGLE VINEYARD
CABERNET SAUVIGNON
2013 - D.O. MAIPO

Terroir & Balance

The Concept

The best of our terroir. Elegance, structure, and complexity characterize this line that carefully brings together the balanced interaction of the soil, climate, variety, controlled vineyard management, and enological processes in the winery.

In the Vineyard

The fruit comes from selected blocks in the San Bernardo Vineyard in the Maipo Valley, which is famous for the production of very high quality red wines. The clay-loam soils of alluvial origin have gravel in the third profile. The cool, dry climate is ideal for producing well-structured, elegant red wines with a long finish. The grapes are hand picked into 10-kg boxes.

In the Winery

The bunches and berries are manually selected in the winery and then undergo a 3-day cold maceration prior to fermentation. The Bordeaux-style vinification takes great care to ensure good tannin extraction. Total maceration time is 32–35 days, and malolactic fermentation takes place in 2,000- and 4,000-liter French oak foudres, where the wine remains for 18 months.

In the Glass

Deep cherry red in color. The nose recalls black and red fruits such as plums, blackcurrants, and cherries with notes of fresh tobacco, cinnamon, and roasted coffee beans. The complex and flavorful palate is big bodied and nicely balanced with abundant velvety round tannins, a persistent finish, and great cellaring potential.

Perfect with stews, game birds, boar, rabbit, and red meats in general.
Suggested serving temperature: 16°C.

Analysis

13,5% ~ Alcohol

3,20 ~ pH

4,6 g/L. ~ Total Acidity

2,59 g/L. ~ Residual Sugar



MORANDÉ
Pioneering Spirit