



Bubbles & Tradition

BRUT K.O.

PAÍS 78% - CHARDONNAY 12% - PINOT NOIR 10%

D.O. MAULE - D.O. CASABLANCA

The Concept

Morandé is ready to celebrate with fine bubbles and proudly offers its wines with joy, festivity, and magnificent elegance. Expertly made by Pablo Morandé, there are sparkling wines for every occasion, but all made for a single purpose to enjoy life to the fullest.

In the Vineyard

This sparkling wine is made with País from Loncomilla and the coast of Cauquenes and with Chardonnay and Pinot Noir from the vineyards in Belén in the Casablanca Valley. The País is picked at two different times, first in Loncomilla, when it is almost fully ripe for greater structure, and then later in Cauquenes Costa for intense freshness.

In The Winery

The País grapes from both locations were direct pressed to extract just 45% of the juice to obtain clean musts with low tannic load. The musts were then fermented and aged in old barrels. The Chardonnay and Pinot Noir were also delicately pressed in the same way, and just 50% was used in order to preserve all of its fruitiness and freshness. After just a month in barrels, the blends were made and prepared for the second fermentation in the bottle (the traditional method). After a month or two, the wine is ready for disgorgement, the process that separates out the yeasts and leaves the wine ready for consumption. The final outcome of this traditional (champenoise) method is a fine and very fresh sparkling wine with magnificent simplicity. The País shows its ironclad structure, the Chardonnay lends fruitiness and freshness, and the Pinot Noir provides backbone and floral aromas.

In the Glass

Amber-yellow in color with very abundant fine and persistent bubbles that rush forward with the strength of youth. The nose offers aromas of fresh white fruits with a fragrant rose hip note. The fermentation process contributes additional notes of fresh-baked bread and acacia honey. It has delicious acidity on the light and lively youthful palate. Very refreshing with attractive balance. Ideal as an aperitif and even better with oysters, fish, and fresh cheeses. Suggested serving temperature: 6° - 9°C.

Analysis

12,5% ~ Alcohol

3,0 ~ pH

6,2 g/L. ~ Total Acidity

7,0 g/L. ~ Residual Sugar

MORANDÉ

Pioneering Spirit