



  
MORANDÉ  
*Pioneering Spirit*

ONE VINE ONE BOTTLE  
ONE-TO-ONE  
UNA BOTELLA UNA BOTTLE

## MORANDÉ ESTATE RESERVE



CHARDONNAY | 2019  
CASABLANCA VALLEY

### VINEYARD

The fruit for this wine comes from our Belén property in the cold Lo Ovalle sector of Casablanca. The clay and granitic soils of limited fertility and the valley's maritime influence enable the production of grapes with high aromatic expression and abundant freshness. The vineyard is vertically positioned, guyot pruned, and drip irrigated. Harvest takes place in early April.

### WINEMAKING

The grapes are handpicked and the bunches are selected in the vineyard. A portion of the grapes are whole-cluster pressed, and the rest are destemmed and crushed and with a proportion of whole clusters. Pneumatic presses are used to delicately extract the must, which is then decanted at low temperatures. Fermentation takes place with selected yeasts—some in stainless steel tanks at controlled temperatures and the rest in French oak barrels. In both cases the new wine is held on its lees for 8 months, when the final blend is made for bottling.

### TASTING NOTES

**Colour:** bright and luminous pale yellow.

**Aroma:** aromas are of citrus and other fruits, reminiscent of pears and apples, with certain creamy notes resulting from the fermentation in French barrels.

**Flavour:** abundant fruit, citrus, and floral notes. Fresh, tense, and well balanced.

**Food Pairing:** ideal to accompany seafood and strong-flavoured, rather oily fish and white poultry meat.

T°: 12° C.



Alcohol: 13 %  
pH: 3.29  
Total Acidity: 4.95 g/L.  
Residual Sugar: 4.74 g/L.