




MORANDÉ
Pioneering Spirit

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

MORANDÉ
ESTATE RESERVE



CABERNET SAUVIGNON | 2018
MAIPO VALLEY

VINEYARDS

The fruit for this wine comes from our Romeral property in the Maipo Valley, which is renowned for its very high quality red wines. The clay-loam soils of alluvial origin and the cool, dry climate endow the terroir with ideal characteristics for well-structured and highly persistent red wines. The vineyard was planted to high density (10,100 plants/hectare) in order to yield 1 kg of grapes per plant and obtain tremendously concentrated wines of maximum quality.

WINEMAKING

After harvest the grapes are crushed and undergo a 3-day pre-fermentation cold (5°C) maceration to encourage fruity aromas and increase the intensity of the color in the wine. Fermentation takes place at 25°–26°C to extract silky tannins. After malolactic fermentation the wine is aged for 12 months in French oak barrels of varying uses. It is then bottled and allowed to evolve for another 6 months prior to its release to market.



TASTING NOTES

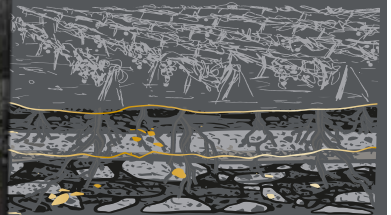
Colour: purplish-ruby red.

Aroma: red fruit recalling cassis, plums, raspberries, and notes of tobacco and dark chocolate.

Taste: juicy red and black fruits with firm structure, enveloping fine tannins, and good persistence.

Match food: goes very well with cheeses, red meats, game birds, and well-seasoned pastas.

T°: Serve at 16° C.



Alcohol: 13.5%
pH: 3.34
Total Acidity: 3.83 g/L.
Residual Sugar: 2.79 g/L.