

BRUT NATURE

Chardonnay / Pinot Noir Sparkling Wine

“Hand-crafted wine with tradition, respect for the duration of the processes, patient love and high hopes of perfection achieved”.

Varieties Chardonnay 60% and Pinot Noir 40%.

Vineyards It comes from our Belén vineyards in the Casablanca Valley, planted at high density.

Vinification The grapes are harvested in March, fresh and with sharp acidity. The prime must is fermented slowly and then matured in old 500-lt. casks. This takes 18 months, allowing the basic wine to achieve aromatic complexity and physical stability. Then “liqueur tirage” is added - a small quantity of the same wine with saccharose and yeasts - and the wine is transferred to the definitive bottles, where the second fermentation begins. This lasts 7 to 10 weeks. In this way, the reduction of all the sugars is achieved and carbonic gas is generated with a pressure of up to 6 kg/cm². Due to the long fermentation period, the bubbles produced are extremely fine and delicate. This marks the start of the period of development in the bottle, where the preliminary aromas are released. This means that the longer the wine is kept, the better the quality. For Morandé Nature sparkling wine, this period is at least 30 months. Disgorgement and Stoppering follows: a process to eliminate the yeasts and achieve a perfect sparkle. In the second stage, the bottle is topped up with a “liqueur d’expédition”. Due to the complex characteristics of its flavours, Morandé sparkling wine needs no additional sugar to achieve balance in the flavours. For this reason Morandé is a dry sparkling wine with less than 3 grs/lit of sugar, classified as BRUT NATURE.

Tasting Notes Colour: Pale yellow gold with hints of mother-of-pearl, with fine, tiny bubbles that form necklaces of dancing, infinite beads as they are released. Aroma: of fresh fruits and dried flowers, their intensity revealed easily with the flow of bubbles. These are followed by spicy aromas of toasted fruit, honey bread, vanilla and horchata. Flavour: in the mouth it enters with the strength of its structure, showing its great body, which is somewhat syrupy with an outer casing of fresh acidity. This, added to the sharp bubbles, gives it an elegant balance of flavours. It is urbane, distinguished and persistent, leaving a lingering memory.

Casablanca Valley



Analysis

Alcohol:	13.0%
pH:	2.97
Total Acidity:	6.34 g/lit.
Residual Sugar:	5.05 g/lit.

