



House of MORANDÉ



Vineyards

Located in San Bernardo, at the foot of Cerro Chena, in the heart of the Maipo Valley. It has the perfect combination of a warm-temperate Mediterranean climate with a long, dry summer. The soils belong to the third alluvial terrace of the Maipo River and are characterized by a horizon of gravel and clay—which are largely determinant in the production of the valley's excellent wines—and the loamy structure enables deep root growth. The 2015 vintage grew under conditions of high quality in terms of the weather, with 1,710 degree days between September and April and with very well balanced temperatures and yields. The vineyard has a high-density plan, with 7,000 plants/hectare and is oriented from north to south, 22.5° west. The work in the vineyard consists of producing a low number of bunches per plant, all small in size, to result in yields of approximately 1 kg to encourage concentrated aromas and flavors. The grapes were manually harvested into 10-kg boxes and underwent two selections, first in the vineyard, and again in the winery, where they were sorted berry by berry.

Vinification

The grapes were harvested March 18-19 and macerated for 3-4 days at 5°C prior to alcoholic fermentation and a traditional Bordeaux-style vinification with an extended 5-week maceration. Upon completion of the process, the new wine was racked to barrels for malolactic fermentation and aged for 18 months. It was then fined with egg white and decanted for another 2 months before bottling unfiltered. The bottles then rested for 2 years at controlled temperatures before being released to market.

Tasting Notes

Color: intense garnet red

Aroma: perfume of red fruits such as ripe raspberries and black cherries with spicy notes and a delicate touch of roasted coffee.

Flavor: broad on the palate, opening to show its tremendous body and density. It offers great balance, with significant tannic structure and tremendous elegance. The finish is smooth, elegant, and very persistent.

Serving Suggestions

Temperature: 15°-16°C. Aging: it will continue to evolve through 2025.

Food Pairing: best with dishes made with red meats, stews and braises, game, and slow cooked dishes in general.

2015

Assemblage

Cabernet Sauvignon	78%
Cabernet Franc	14%
Carignan	8%

Analysis

Alcohol:	14.0%
pH:	3.25
Total Acidity:	4.12 g/L.
Residual Sugar:	3.39 g/L.