




MORANDÉ
Pioneering Spirit



MORANDÉ

Gran Reserva

SAUVIGNON BLANC | 2019
CASABLANCA VALLEY

VINEYARDS

The grapes come from the El Ensueño property in the coldest sector of Lo Ovalle in Casablanca. Its soils are sandy clay with low fertility. The climate has a strong maritime influence and presents the classic pattern of morning fog that dissipates by mid-day. The vines are clone 5 and Davis 1 (70% / 30%, respectively). The former lends texture and stony character, while the latter essentially lends aromas and abundant fruit.

WINEMAKING

The grapes are hand picked into 10-kg boxes; 85% is whole-cluster pressed, and the remaining 15% is macerated for 6–8 hours. The juice is then decanted and left turbid for fermentation in 2,000-liter oak foudres (80%) and one cement egg (20%). The wine is held on their lees in their respective containers for approximately six months prior to bottling.

TASTING NOTES

Colour: bright straw-yellow.

Aroma: delicate, with the presence of fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit.

Taste: complex in flavours, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white-fleshed peaches. It is persistent, elegant and with a structure that makes for good keeping potential.

T°: Serve at 7° C.

Match food: haute cuisine seafood, fresh pastas, white meat and fresh cheeses.



WINES AGED IN OAK
"FOUDRES" AND VINIFIED USING
TRADITIONAL METHODS



Analysis

Alcohol:	13,5%
pH:	3.11
Total Acidity:	4.82 g/L.
Residual Sugar:	4.22 g/L.