



MORANDE
Pioneering Spirit



MORANDE

Gran Reserva

SYRAH 60% / CABERNET SAUVIGNON 40% | 2018
CENTRAL VALLEY



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

VINEYARDS

The Syrah grapes come from the Santa Elena property in the Melozal area of Loncomilla in the Maule Valley. The vines were grafted onto 63-year-old País rootstock in 2005. The soils are granitic with a red clay matrix and low fertility, and the climate is hot and dry. The Cabernet Sauvignon component comes from our San Bernardo property in the Maipo Valley, which has alluvial soils with a characteristic horizon of gravel at depth. The hot and dry climate is cooled by the breezes that circulate through the river basin.

WINEMAKING

The grapes from both vineyards are harvested by hand in 10-kilo crates. Traditional Bordeaux-style vinification is used. The Cabernet Sauvignon and Syrah varieties are vinified separately and also aged in barrels of French and American oak respectively, for 16 months. At the end of that period of ageing, the blend is made in equal parts, with a barrel-by-barrel classification being made.

TASTING NOTES

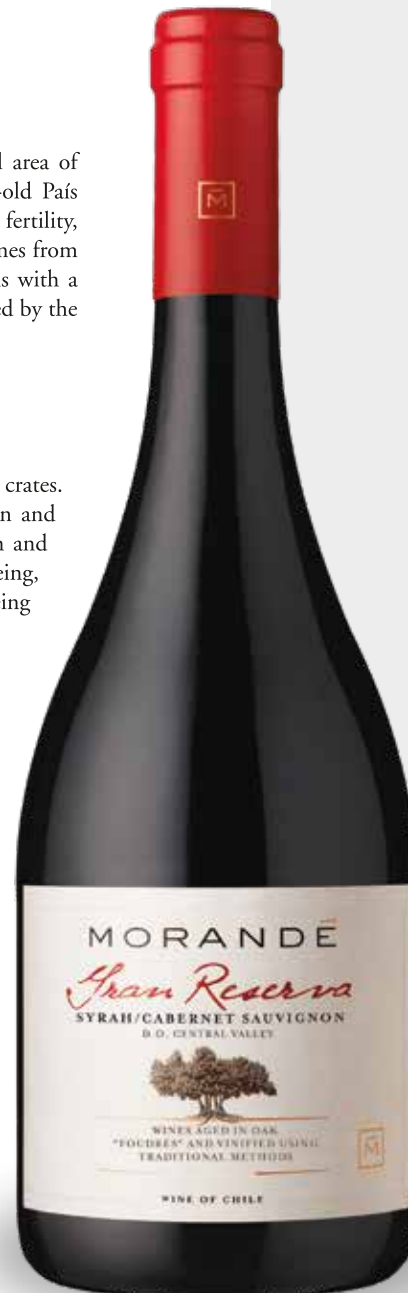
Colour: garnet-red with nuances of purple.

Aroma: pleasant aromas of fruits such as raspberries, blackberries and blackcurrants, with notes reminiscent of dark chocolate and spices such as cinnamon.

Taste: a deep wine with abundant, velvety tannins, great fruity intensity and freshness; it has an important structure, complexity and long persistence.

T°: Serve at 16° C.

Match food: Meats such as pork, lamb, grilled red meats and stews.



Analysis

Alcohol:	14%
pH:	3.41
Total Acidity:	3.72 g/L.
Residual Sugar:	3.09 g/L.