



MORANDÉ
Pioneering Spirit

PIONERO

RESERVA

CARMÈNERE | 2019
MAULE VALLEY
VINEYARDS

The fruit for this wine comes from vineyards in the Maule Valley, where there is a predominance of alluvial, gravel-type soils with low fertility with an important clay loam at the basis of the profile. The vineyards are vertically positioned and double guyot pruned. Drip irrigation is used to control the ripening process in the grapes and harvest place takes in late April - early May.

WINEMAKING

After harvest the grapes are crushed, leaving approximately 20% of the berries whole. The crushed fruit then undergoes a 3-day cold maceration prior to fermentation, which uses selected yeasts and lasts another 15 days. Light daily pumpovers aid in extracting color and structure for the wine. Fermentation temperatures are regulated to 25°–28°C to retain the fresh character of the fruit. The new wine later undergoes malolactic fermentation naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in fourth- and fifth-use oak barrels for 6 months prior to bottling.



TASTING NOTES

Colour: purplish violet red.

Aroma: black fruits recalling blackberries, fresh herb, and spices such as cinnamon.

Taste: fruity with attractive notes of vanilla, cloves and chocolate. Medium bodied and juicy with fine tannins, fresh acidity and a long finish.

Food Pairing: pasta in general, pastel de choclo (corn and meat pie), stews, lean red and white meats.

T°: 16 °C.

Analysis

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|------------------------|----------|
| Alcohol: | 13.5% |
| pH: | 3.6 |
| Total Acidity: | 3.14 g/l |
| Residual Sugar: | 5.16 g/l |