



MORANDÉ  
*Pioneering Spirit*

# PIONERO

## RESERVA

PAÍS 85 % - CINSULT 15% | 2019

MAULE VALLEY

### VIÑEDOS

The very natural vineyards are head trained to a high position and rain-watered; the grapes are ripened in the growing season with just a couple of powdered sulfur applications, and no thing more.

The Paós grapes come from Melozal in Maule, while the Cinsault comes from the small town of Quilo, near Ranquil. The zone's geography features the rolling hills of the Coastal Range and a warm, dry climate. The soils are composed of granite in a red clay matrix. This is a wine instilled with the traditions of the Chilean countryside.

### VINIFICACIÓN

The grapes are picked into 12-kilogram bins and fermented with carbonic maceration. Three 3000-liter concrete eggs are filled with whole clusters and the temperature raised to 30°C/86°F for seven days, after which the grapes are crushed in a hydraulic basket press. The must or wine obtained is then returned to the same egg to finish fermenting with natural yeasts. Thanks to the carbonic maceration, the berries begin fermenting anaerobically to develop the classic intense fruit aromas that this technique usually yields. Some of the wine is racked to 5th- or 6th-use French oak barrels to finish fermenting, while the rest remains in two concrete eggs.

Both Paós and Cinsault lend themselves very well to this technique, which leads to a fresh, light-bodied wine with red fruit notes of raspberry and some earthy tones.

Fermented and aged in concrete eggs and used French oak barrels for six months.



### NOTAS DE CATA

**Colour:** Light raspberry red

**Aroma:** Red fruits such as raspberry and tart cherries, and light notes of earth and spices that recall cinnamon.

**Sabor:** Intensely fresh and fruity, with a smooth structure. Medium-bodied, inviting you to drink glass after glass.

**Maridaje:** Cured meats and firm cheeses, pasta with tomato sauce, lean meats, spicy dishes.

**Serving Temperature:** 14°C..

### Análisis

|                         |           |
|-------------------------|-----------|
| <b>Alcohol:</b>         | 13.0%     |
| <b>pH:</b>              | 3.36      |
| <b>Acidez Total:</b>    | 3.50 g/Lt |
| <b>Azúcar Residual:</b> | 2.29 g/Lt |