



MORANDE
Gran Reserva


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

CARMENÈRE | 2019
MAIPO VALLEY

VINYARD

The grapes for this wine come from the San Bernardo estate, located in the Maipo Valley. This traditional Chilean wine-growing area features a temperate Mediterranean climate, with hot, dry summers and rainfall mainly in winter. Its stony soils show sand and clay in their profile and are low in organic matter, which allows the vines to achieve a remarkable balance and excellent ripeness.

VINIFICATION

After being harvested by hand, the grapes experienced a bunch and berries selection. The fermentation took place in a very traditional manner in stainless steel tanks. After finishing its fermentation and its long pre- and post-fermentative macerations (three to four weeks), aging is 80% in French oak foudres of 2,000 and 4,000 liters and 20% in new 225 liters French oak barrels where it undergoes malolactic fermentation and is stored for around 16 months.

TASTING NOTE

Color: intense, deep red, with violet overtones.

Aroma: fresh and intense fruit reminiscent of blackberry and blueberry, plus spicy black pepper, cinnamon and roasted coffee beans.

Taste: fruity, complex and persistent black fruits, spices, chocolate, earthy flavors and truffles, velvety tannins and massive.

T°: Serve at 16°C.

Match food: stews, pasta, cream, white meats, sausages, cheeses young and dark chocolate.



D.O.: Maipo Valley		Analysis:		2019
Variety:		Alcohol:	13.5	
Carmenère		pH:	3.45	
		Total acidity:	3.54 g/L	
		Residual sugar:	3.09 g/L	