



HOUSE OF MORANDÉ | 2019

MAIPO VALLEY

VINEYARDS

The vineyard for our House of Morandé is located in San Bernardo, at the feet of the Cerro Chena (Chena hill) in the very heart of the Maipo Valley. It features a warm temperate Mediterranean climate with long and dry summers and rains mainly concentrated in winter. Its vines are planted on the third alluvial terrace of the Maipo River, which presents a horizon of gravels and clay with a silty structure. This allows a deep root development, which, to a large extent, is responsible for the quality of the excellent wines from this renowned valley. The vineyard is pruned in the double Guyot system, planted in high density (7,000 plants per ha) and north-south positioned (22.5° W).

HARVEST

Our work in the vineyard focuses on obtaining a reduced number of bunches, which results in a load of less than one kilo per vine in the case of Cabernet Sauvignon and approximately one kilo in the case of Cabernet Franc.

The 2018-2019 growing season started with a relatively cold spring that gave way to a warm summer, with successive heatwaves until the last days of February. However, the end of summer brought back normal temperatures, which allowed us to harvest perfectly ripe grapes. We picked Cabernet Sauvignon on March 8 and 9 and Cabernet Franc on March 7.

VINIFICATION

We picked the grapes by hand in small 10-kilo boxes and sorted them berry-by-berry, both in the vineyard and the winery. The alcoholic fermentation started after a three-day maceration at 5° C. Vinification was carried out in the traditional Bordeaux style, between 26 and 28° C, with a total maceration time of five weeks. After completing this process, the wine was racked into French oak barrels (50% of them new), where it was aged for 12 months and underwent malolactic fermentation. We then transferred the wine to 20 and 40 hl foudres of gently toasted French and German wood, where it was kept for another six months. It was then clarified by means of egg whites and decanted for two months before bottling. Finally, the wine rested for another year in bottles before reaching the markets.



TASTING NOTE

Color: intense garnet-red.

Aroma: its aromatic expression reminds of red fruits, such as ripe raspberries and black cherries with spicy notes and a delicate toasted tone.

Taste: it feels broad on the palate. Once opened, it shows its great body and density. Well-balanced and complex, the wine unfolds a significant structure of fine tannins. Its finish is smooth, elegant and long-lasting.

Serving temperature: 15 – 16° C

Aging potential: drink as of now or keep until 2025

Pairing: the wine makes a great harmony with red meats, stews, hunted wild game and with all sorts of slow-cooked dishes.

D.O.: Maipo Valley	2019 HARVEST
VARIETIES:	
79% Cabernet Sauvignon	
16% Cabernet Franc	
3% Carignan	
2% Syrah	
ANALYSIS	
Alcohol: 13.5 %	
pH: 3.35	
Total Acidity: 3.50 g/L	
Residual Sugar: 2.19 g/L	