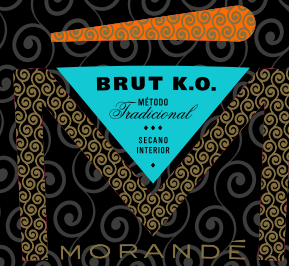


# BRUT K.O.



## VARIETIES

PAÍS - CHARDONNAY - PINOT NOIR

## ORIGIN

MAULE VALLEY

## VINEYARDS

País from Loncomilla and Cauquenes. Chardonnay and Pinot Noir from the Bélen vineyards in the Casablanca Valley.

## VINIFICATION

The País is harvested on two occasions, Loncomilla in the first place, when almost fully ripe, so providing structure, and then Cauquenes which adds its immense freshness. Both are pressed directly, extracting only 45% in terms of output in order to obtain clean juices with a low level of tannin. The juices are then fermented in old barrels and aged in them too. The Chardonnay and Pinot Noir are subjected to the same processes of gentle pressing and with 50% output to preserve the fruit and freshness. Only a month of ageing is needed in the barrel to make the blends and proceed to the second fermentation in the bottle, or traditional method. Fermentation takes between two and three months, at which point the process of disgorging, or separation of the yeasts, is begun, leaving it in a state where it can be drunk. In this way the major aim is achieved: that of making an early wine using a traditional method, its main characteristics being great freshness with magnificent simplicity. The País is evident in its firm structure, while the Chardonnay gives fruit and freshness and the Pinot Noir is the support pillar with the scent of flowers.

## TASTING NOTES

**Colour:** amber yellow, bubbles very abundant, fine and persistent, released in a rapid stream due to its youthful strength.

**Aroma:** white fruits and strawberries, with slight perfume of rosehip. Its early fermentation gives it notes of freshly baked bread and acacia honey.

**Flavour:** in the palate, a rich acidity, light and young, with an attractive balance and very refreshing. Its bubbles give it a festive character.

**Pairing:** Ideal as an aperitif, or accompanied by fish and seafood dishes, cheeses, white meat or pasta. It also pairs very well with desserts.

**Serving temperature:** ideally between 7 ° C and 9 ° C.



D.O.: Maule Valley

### Varieties:

78% País  
12% Chardonnay  
10% Pinot Noir

### Analysis

Alcohol: 12.5 %  
pH: 3.06  
Total Acidity: 6.14 g/L  
Residual Sugar: 7.11 g/L



WWW.MORANDE.CL



VI-A-MORANDE-S.A

