



MORANDE
Gran Reserva


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

CABERNET SAUVIGNON | 2020
MAIPO VALLEY

VINYARD

The fruit comes from selected plots of the San Bernardo vineyard in the Maipo Valley, which is famous for the production of great-quality red wines. The loamy-clay soils of alluvial origin also have gravel in the third layer of the profile. The fresh, dry climate provides an ideal terroir for producing structured, elegant red wines with long persistence.

VINIFICATION

Harvesting takes place manually in 10-kilo crates and the clusters and berries are hand-selected in the winery. Prior to alcoholic fermentation, the must is macerated at low temperature for 3 days. The Bordeaux-style vinification is carried out with special delicacy to achieve good extraction of the fine tannins. The total maceration period is from 32 to 35 days, 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 18 months.

TASTING NOTE

Color: deepest cherry red.
Aroma: black and red fruits, such as plums, blackcurrants and cherries, with notes of fresh tobacco, cinnamon and roasted coffee beans.
Taste: great body with abundant velvety tannins, rounded, delicious, persistent, balanced and complex. With great ageing potential.
T°: Serve at 16° C.
Match food: stews, game birds, boar, rabbit and red meats in general.



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| D.O.: Maipo Valley | Analysis: | 2020 |
| Variety: Cabernet Sauvignon | Alcohol: 14 | |
| | pH: 3.36 | |
| | Total acidity: 3.59 g/L | |
| | Residual sugar: 3.04 g/L | |