



MORANDE
Gran Reserva


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

PINOT NOIR | 2020
CASABLANCA VALLEY

VINEYARD

The grapes for this wine come from our estate located in Casablanca, a few miles from the Pacific Ocean. This valley is well-known for its cool climate that allows obtaining small clusters and grapes that develop colors, aromas, and flavors that are characteristic of a slow ripening process. Of limited production, the vineyard is trellised to the vertical shoot position and grows on clayey, granitic soils of low fertility that give life to remarkable wines.

VINIFICATION

After being harvested by hand, the grapes were kept refrigerated for three days at 5° C. They were then manually selected, delicately crushed, and underwent careful manual punch downs. The idea was to extract only positive components from the skins, without over-extracting. Later, and to preserve all the attributes of this distinctive variety, the wine underwent a cold maceration for 35 days in stainless steel tanks, aging is 80% in French oak foudres of 2,000 and 4,000 liters and 20% in new 300 liters French oak barrels where it undergoes malolactic fermentation and is stored for around 12 months.

TASTING NOTE

Color: ruby red, intense, deep and brilliant.
Aroma: notes of raspberry, fresh cherries and flowers that bring a rose to mind. The wood is felt with spicy tones that are in good harmony with the fruits.
Taste: Intense, very fruity, floral and slightly spicy. Good body, elegant, complex and persistent.

T°: Serve at 12°C.
Match food: pasta, fish, white meats, game birds and poultry.



D.O.: Casablanca Valley	Analysis:	2020
Variety:	Alcohol: 13.5	
Pinot Noir	pH: 3.43	
	Total acidity: 3.65 g/L	
	Residual sugar: 3.09 g/L	