

# MORANDE

## Vitis Unica

### SAUVIGNON BLANC

2021

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

For this Sauvignon Blanc, the grapes were picked by hand in 10-kilo boxes. A large percentage was whole-bunch pressed and the rest underwent a cold maceration for eight hours in the press. The must fermented mainly in French oak foudres, but a part also in cement eggs. The wine was kept in both its containers during six months before bottling.

### TASTING NOTE

**Color:** bright straw-yellow.

**Aroma:** delicate, with the presence of fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit.

**Taste:** complex in flavours, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white-fleshed peaches. It is persistent, elegant and with a structure that makes for good keeping potential.

**T°:** Serve at 7°C.

**Match food:** haute cuisine seafood, fresh pastas, white meat and fresh cheeses.



D.O.: Casablanca Valley  
 Variety:  
Sauvignon Blanc

Analysis:

<input type="checkbox"/>	Alcohol:	13
<input type="checkbox"/>	pH:	3.15
<input type="checkbox"/>	Total acidity:	5.45 g/L
<input type="checkbox"/>	Residual sugar:	2.54 g/L

2021