

Black Series



MORANDÉ  
*Pioneering Spirit*



## PINOT NOIR | 2020

MALLECO VALLEY

### VINEYARDS

Located in the very heart of the Araucanía Region, between the Andes Mountains and the coastal Nahuelbuta Range, this vineyard is trellised to the vertical shoot position. It grows on ancient breccia volcanic soils, where consecutive eruptions developed a profile of red clays with rocks in depth. This has generated soils of low fertility and excellent drainage due to the water retention of clays and the presence of andesitic rocks.

The vineyard is planted with clone 95, ungrafted in some plots and grafted on to rootstock 110 Richter in others.

### CLIMATE

In the Malleco Valley, the climate is cold and rainy in winter. Its summers are temperate and with less rainfall, but not completely free of precipitations. The grapes ripen slowly and constantly thanks to the moderate temperatures that sustain their acidity and produce fresh and floral aromas. These cold climate conditions are favorable for short-cycle varieties, such as Chardonnay and Pinot Noir, which deliver astonishing results.

### VINIFICATION

The grapes were harvested by hand in 10-k boxes on March 28. Vinification occurred in open-top wooden tanks with 15% of stems and 20% of whole grains. For a delicate extraction of aromas and flavors, we worked with soft daily punch-downs. The complete maceration period lasted between 18 and 21 days.

### TASTING NOTES

**Colour:** cherry-red with a ruby rim.

**Aroma:** very intense, it offers an expression of red fruits, like sour cherries in addition to a mineral character, almost sanguineous. Its floral notes, which remind of violets, also stand out.

**Flavor:** with a lineal feeling on the palate, the wine feels deep, fresh, and juicy. Its structure is delicate but firm at the same time. Its fine tannins already denote a great capacity to evolve with time.

**Aging:** 10 months in French barrels of 300 and 400 liters, 35% of them new.

D.O.: Malleco Valley		2020
Variety:	Analysis	
Pinot Noir	Alcohol: 13.5 %	
	pH: 3.44	
	Total Acidity: 3.6 g/L	
	Residual Sugar: 2.44 g/L	