

MORANDÉ

Premium Wines - Chile



Pablo Morandé was the first to discover the unique attributes of the climate and soil of the Casablanca Valley region. Today Ricardo Baettig has taken over as chief winemaker with Pablo Morandé still playing an active role in the business. Morandé produce four distinct ranges – entry level wines through to premium wines. Morandé have diversified their vineyards between different valleys and therefore each wine comes from a specific valley. The two main estates are Belén Estate in the Casablanca Valley and Romerol Estate in the Maipo Valley. The other three estates are located in the Cachapoal Valley, Curicó Valley and Maipo Valley.

Reserva Pinot Noir

Variety: 100% Pinot Noir
Vintage: 2015
Region: Casablanca Valley, Chile

Vineyard and Viticulture:

The grapes come from 1 site situated at 400m above sea level. The 14 year old vines are planted using vertical trellis on clay granite soils, drip feed irrigation is used. The grapes were harvested by hand late in March.

Vinification:

10% of the grapes were fermented using the carbonic maceration method. The rest of the grapes were de-stemmed, crushed and pre-macerated for 5 days at 8°C. Fermentation commenced using cultured yeasts in stainless steel tanks and it lasted for 8-10 days at 23-25°C. The wine was post macerated for a further 6 days at 20°C and malolactic fermentation immediately followed alcoholic fermentation. It was then matured in French oak 3rd, 4th & 5th use 300L&500L barrels for 10 months with lees contact for 8-9 months. The wine was filtered and matured in the bottle for 6 months prior to release.

Tasting Notes:

Bright cherry red in colour with aromas of cherries and raspberries with touches of roses and spice. Medium bodied the rich red fruits fill the palate followed by notes of vanilla and spice, refreshing acidity and a pleasing finish.

Serving Suggestion:

Fish such as salmon, cod or sea bass, also pairs well with hams, pasta, fresh cheeses and creamy soups.

Residual Sugar: 3.65 g/l
Total Acidity: 3.97 g/l
pH: 3.31

ABV: 13.5%
Closure: Screw cap
Suitable for vegans and vegetarians



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