

MORANDE

Vitis Unica



MOURVÈDRE

2020

MAULE VALLEY

VINEYARD

At Viña Morandé, we firmly believe in Chile's great potential to produce Mediterranean varieties, especially in the Secano Costero (Coastal Dryland). Our more than 20 years of experience with Carignan and later with Grenache motivated us to see the outcomes with the Mourvèdre (or Monastrell) variety. After finding the right place, we began trials with this grape, which completes a rich and non-traditional array of wines.

HARVEST AND VINIFICATION:

The grapes were picked by hand in 10-kilo boxes and were bunch and berry sorted at the winery. Before starting the fermentation process, they underwent a cold maceration (at 5° C) for three days. A short pellicular maceration of no more than five days followed, thus completing a total vatting time of 18 days. We used open-top wooden tanks and manual punch downs. The finished wine was kept for 14 months, 5% of it in new barrels and the rest in 2,000-liter French oak foudres. Before releasing it to the market, the wine rested for three months in the bottle.

Bottled: November 2021

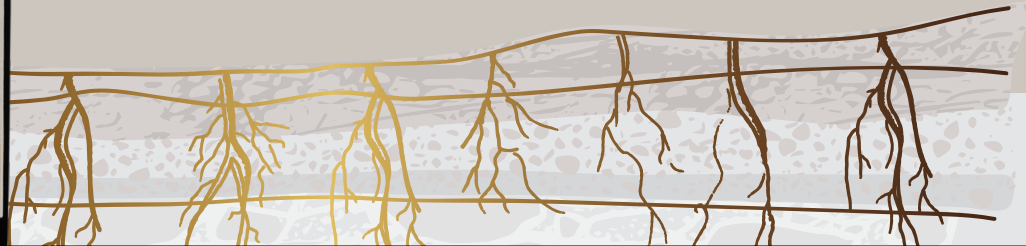
TASTING NOTE

Color: intense cherry red

Aroma: fresh red fruits, like sour cherries and raspberries

Flavor: fresh, juicy, and fruity, the wine shows a great balance between acidity, density, and tannins. Long, with persistent red fruits that recall its aromas. Of elegant body, with a firm but fine texture.

Pairing: oven roasted beef, game meats, stews.



D.O.: Maule Valley
 Variety:
Mourvèdre

Analysis:

<input type="checkbox"/>	Alcohol:	13.5
<input type="checkbox"/>	pH:	3.39
<input type="checkbox"/>	Total acidity:	3.76 g/L
<input type="checkbox"/>	Residual sugar:	3.19 g/L

2020