

MORANDÉ

Premium Wines - Chile



BRUT NATURE 2008

The Best Sparkling Wine

DESCORCHADOS2013

93
POINTS

WINEMAKING PHILOSOPHY

Created using 60% Chardonnay and 40% Pinot Noir, from our Belén vineyard in Casablanca Valley. The must is fermented in casks and then matured for 16 months. Once the base wine is finished, a second fermentation takes place in the bottle, using the traditional or champenoise method by which fine bubbles develop. It is then aged in bottles until its disgorgement. It needs almost no additional sugar, which is why it is classified as Brut Nature. In the end, there are almost four years of slow preparation and patient wisdom.

TASTING NOTES

Colour: yellow with hints of mother-of-pearl, with fine, tiny bubbles that form necklaces of dancing, infinite beads as they are released.

Aroma: of flowers and fresh fruit, their intensity revealed easily with the flow of bubbles. These are followed by spicy aromas of toasted fruit, honey bread, vanilla and horchata.

Flavour: in the mouth it enters with the strength of its structure, showing its great body, which is somewhat syrupy with an outer casing of fresh acidity. This, added to the sharp bubbles, gives it an elegant balance of flavours. It is urbane, distinguished and persistent, leaving a lingering memory.

