

Morande Gran Reserva Sauvignon Blanc

Vina Morande

Chile - Aconcagua Region - Casablanca Valley

The grapes for this wine come from Morande's estate located in Casablanca, a few miles from the Pacific Ocean. This valley is well-known for its cool climate that allows to obtain 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.

Bright straw-yellow color, delicate aromas with fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit. The palate shows complex flavors, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white peaches. It is persistent, elegant and with a structure that makes for good aging potential.



Specifications	
Appellation	Casablanca Valley
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	over 25 years old
Soil type	clay and granitic
Vinification	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.
Production	5,000 (9-liter cases)
Pairings	White meat, fish and seafood, fresh cheese.

Codes, Weights and Measures	
UPC	7 84585 03043 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03043 6
Case Weight	36
Cases/Pallet	55
Layers/Pallet	11
ABV	13%
SRP	\$ 22.99 USD 750mL Bottle

Reviews and News
2022 Morande Gran Reserva Sauvignon Blanc - 90 PTS - JS
2021 Morande Gran Reserva Sauvignon Blanc - 92 PTS - JS
2021 Morande Gran Reserva Sauvignon Blanc - 91 PTS - VINOUS