



# CREOLE

VINO HECHO A MANO

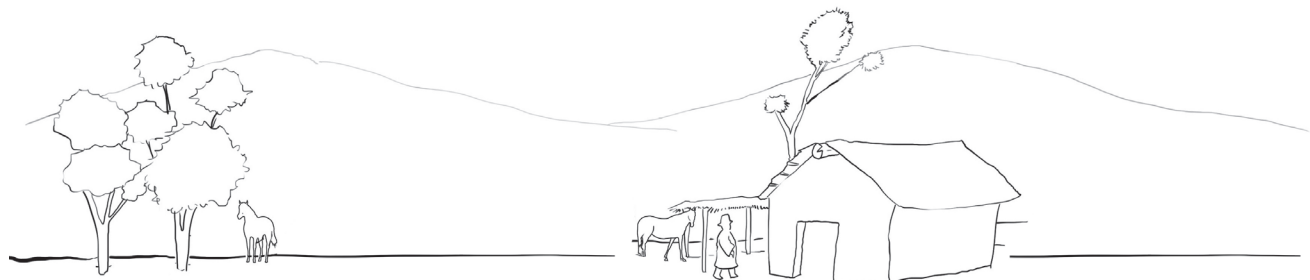


## *"Criollo" and unusual*

Creole is a conceptually innovative and thoroughly Chilean wine. It is the result of a mutual discovery of two distant worlds that come together in a single bottle to reflect the pleasure of being together while valuing the nobility and knowledge found in this land and bringing it to the world's attention. Creole draws on the rural reality of its origins through the grapes that go into it. Dry-farmed Cinsault and País, two varieties strongly rooted in the area's culture and the traditions of the Secano Interior of the Itata and Maule Valleys. The grapes were vinified through carbonic maceration for a wine with intensely fruity characteristics that invite us to enjoy a profound and pleasing experience.



**Ricardo Baettig**  
Winemaker Director Morandé Wines





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Cinsault 85% / País 15%



## Denomination of Origin

Secano Interior, Itata and Maule Valleys.

The grapes on the head-trained vines often touch the ground. These are very natural dry-farmed vineyards whose only source of water is the rain. The grapes receive a couple applications of powdered sulfur during the ripening season and nothing more. The Cinsault grapes come from Quilo, a small town near Ranquil. Geographically, this is a zone of gently rolling hills in the Coastal Mountains. The climate is cool due to the proximity of the Pacific Ocean, and the soils are granitic-clay. The País comes from an old, high head-trained vineyard in Melozal, where the soils are granitic-clay and the climate is warm and dry. The Cinsault, known locally as “Cargadora,” due to its abundant production and good resistance to disease, grows in this rustic rural zone of Itata that, like Maule, maintains the old traditions of country life.

## Vinification

The grapes were picked into 14-kg wooden boxes and fermented via carbonic maceration. A 2,000-liter concrete egg was filled with whole bunches, heated, and maintained at 30°C for seven days. It was then drained and pressed in a hydraulic basket press. The must/wine obtained completed its fermentation in the same egg with natural yeasts. Thanks to the carbonic maceration, the grapes begin the fermentation in an anaerobic state and develop the classic intensely fruity aromas that this technique generates. The País grapes continue in the same way that Cinsault, but are fermented in French oak barrels with 5 or 6 prior uses. This technique works very well for both Cinsault and País and produces a very fresh, light wine with aromas of red fruits such as raspberries and earthy notes.

## Aging

Fermented and aged in a concrete egg and used french oak barrels for 5 months.

## Tasting Notes

**Colour:** light raspberry red.

**Aroma:** red fruits such as raspberries, sour cherries, light earthy notes, and spices recalling cinnamon.

**Flavour:** intensely fresh and fruity with a smooth texture. The moderately light body invites drinking one glass after another.

**Serving Temperature:** 14°C.

**Food Pairing:** deli meats and firm-textured cheeses. Pastas with red sauces, lean meats, and spicy dishes.

**Keeping Potential:** 4-5 years.

### Analysis 2017

Alcohol: 13%

pH: 3.35

Total Acidity: 3.80 g/L.

Residual Sugar: 2.44 g/L.