



VINO HECHO A MANO

MEDITERRÁNEO

Blend of red and white Mediterranean grapes

This wine is the result of a creative combination that reflects the freedom to innovate and experiment.

Our Mediterráneo is a blended wine based on Grenache. It aims to interpret the potential of these classical Mediterranean grape varieties in a terroir far away from their birthplace, which receives and develops them with exceptional care, as it does its own children. Loncomilla shows yet again that it is an extremely good place for growing these fruity, juicy grapes, with incredible structure.



Ricardo Baettig

Winemaker Director Morandé Wines & Creolé





VINO HECHO A MANO

MEDITERRÁNEO



Cabernet Franc 100%

Origin

San Bernardo estate, Maipo Valley.

The grapes for this wine come from a specific sector of our San Bernardo estate, which is remarkable for its soil of loamy clay with a third level of alluvial gravel at a depth of one metre. The climate is Mediterranean, hot in summer and refreshed by the breezes that blow along the valley in the evenings. The vineyard has a high-density plantation design (6,950 pt/ha), and is managed on vertical espaliers and pruned leaving a single-bud sprout.

Vinification

The grapes are harvested by hand in small 10-kilo crates. Once inside the winery, the grapes are cooled for 48 hours prior to grape-by-grape selection and crushing for alcoholic fermentation. Cold maceration at 5°C then takes place for 5 days before inoculation and alcoholic fermentation. 50% of the grapes are fermented in open tanks made of French oak and pumped over gently by tamping. The remaining half is fermented in stainless steel tanks using the same extraction technique. The total maceration takes over 35 days.

Ageing

Once removed from the tanks, the wine is aged in French oak barrels for a period of 18 months and for 1 year in the bottle prior to being released.

Tasting notes

Colour: deep red with a hint of purple.

Aroma: it offers aromas of ripe berries reminiscent of raspberries and blueberries, with notes of mocha and black tea.

Flavour: it has great intensity with flavours of black fruit, bitter chocolate, and a touch of spices. With both great tannic structure and elegance, it has an unusual freshness, complexity and great ageing potential.

Match food: serrano ham, meats infiltrated with fat and ripe cheeses.

T°: Serve at 16° C.

Analysis 2012

Alcohol: 15%

pH: 3.0

Total Acidity: 4.9 g/L.

Residual Sugar: 2.69 g/L.