

MORANDÉ

MORANDÉ PINOT NOIR PIONERO RESERVA ROSE

CASABLANCA VALLEY • ACONCAGUA • CHILE • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

The Morandé story began 20 years ago in 1996 with a plan to make great and innovative wines of the highest quality with grapes from vineyards in Chile's most interesting wine valleys.

Wine Making

Most typically the Pinot noir grape is fermented in small open top vats, employing punch downs to keep the cap of skins in contact with the juice. This allows the cellar team plenty of opportunities to inspect the ferment.

Food Suggestions

Pairs well with shellfish, spicy foods, mature and hard cheese, appetizers and snacks, lean fish, and cured meat.

TASTING NOTES

Bright pale pink with aromas of forest fruits such as raspberries and strawberries. The flavors reflect the aromas very well, with raspberries and a fresh, delicate texture.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 20L Keg Only
- ABV%: 12.5
- Class: Rose

[WWW.MORANDE.CL/WEB/ENGLISH/TCFGB%](http://WWW.MORANDE.CL/WEB/ENGLISH/TCFGB%20)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

