

MORANDE VITISTERRA CABERNET SAUVIGNON 2000

Tasting Notes: Its color is deep garnet, very attractive. Its aroma is seductive, with notes of cedar wood, tobacco and vanilla. It also has some notes of smoky wood, like burning logs. This mouth-filling wine flows warm, showing its tannic structure, full of flavors of walnuts and bitter chocolate. A wine attractive for its strength and opulence.

Vineyard: The Cabernet Sauvignon fruit is sourced from vineyards planted in the Maipo Valley, near Santiago, the capital city. Gravel and laterite soils predominate in most of the best vineyards with some sandy loam soils in other areas. A range of canopy management strategies are employed to maximize sunlight exposure into the fruiting zone. The most favored technique is vertical shoot positioning which improves sunlight exposure, thereby enhancing fruit flavor development. Irrigation is used judiciously to maintain balanced vine growth and a steady rate of ripening.

Vinification: Fruit is harvested manually to ensure its arrival at the winery in good condition. The fruit is de-stemmed and crushed so that a high proportion of whole grapes are conveyed to the fermenter. The must is left to macerate for a day before seeding with a neutral strain of yeast. Early vigorous extraction is followed by a gentle pump-over regime as the fermentation proceeds. Cabernet Sauvignon stays on skins for up to 28 days depending on the health and ripeness of the fruit. The wine is inoculated for malolactic fermentation at this stage. It is pressed and racked twice before going to barrel aging in French oak for about 12 months prior to bottling, unfiltered.

Blue d'Auvergne A.O.C. [France]

Origin: It was born one day in 1854 when a peasant auvergnat had the idea to sow his curd using a mushroom which it had seen developing on rye bread. Little by little, others auvergnats used the process and manufactures became that of an area. Four weeks of refining in the black fresh and wet cellars of this cheese force its consistency.

Making: The making of this cheese is relatively recent, only appearing in the markets in the middle of the last century. The story goes that an Auvergnat farmer sprinkled mould from rye bread on his milk curd and then pierced the curd with a needle. This allowed the air through and the curd developed blue veins. In 1975 it was granted an AOC certification

Blue d'Auvergne is produced from milk from the area of Auvergne, where the cheese has been made for a very long time. The milk is inoculated with Penicillin Roquefort, and later as the cheese develops, it is pierced with needles with the strain on them. This cheese has an intense pattern of bluing with a moist, crumbly texture. The flavor is a balanced spicy and salty combination.

Taste: Spicy, salty

Consistency: Moist, crumbly

Rind: Natural rind, wrapped in foil

Milk: Cow

Aged: A minimum of 4 weeks

Region: Auvergne

