

MORANDE VITISTERRA CABERNET SAUVIGNON 1999

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.

Mimolette

Country: France

Region: The North

Milk: Cow

Description: Half-soft 6-24 month aged, orange colored, natural rind cheese

Taste: Tame, sweet, & hints of butterscotch

Texture: The pate is semi-hard and smooth.



French Mimolette, also called "Boule de Lille," dates back to the reign of Louis XIV, who prohibited the import of Dutch cheeses into France. The residents of Flanders, the northernmost region of France, have strong cultural ties to Holland (many still speak Dutch as their first language today) and dearly loved the banished Dutch specialties. Their alternatives were to either smuggle in the contraband cheeses or make a go at producing their own - with a French twist of course! And so, Mimolette was born. Mimolette is a semi-hard cheese that has the same texture and spherical shape as Dutch Edam, but with a natural rind. It is produced in bowling-ball sized 9-pound spheres with a bright orange-colored interior. Because of its hue, it is sometimes called the "Halloween Cheese." Its taste is gloriously sweet yet uncommonly tame for a French cheese.

Mimolette is very popular throughout France and is enjoyed by both the most timid cheese novice and the serious connoisseur. This variety is aged for six months and is quite flavorful.

Slice it thin!