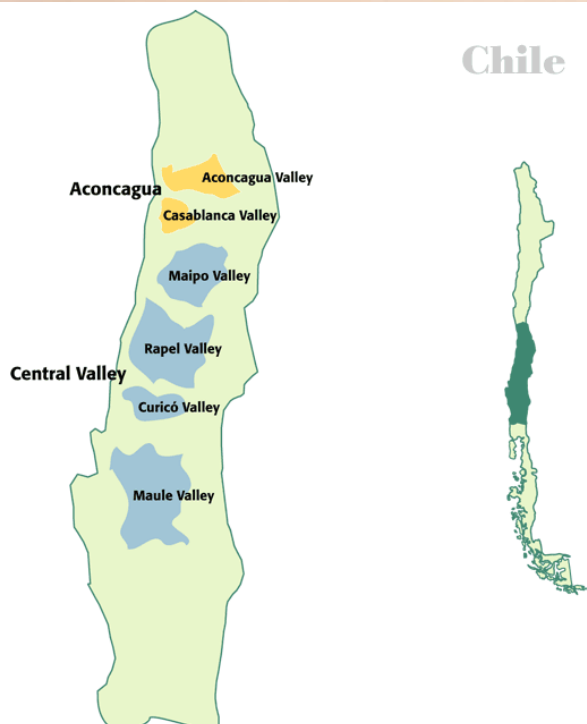


Degustace chilských Cabernetů a Merlotů

11. 5. 2004, 16,30 Klub UOCHB; sestavil Michal Hocek

Program:

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| 1. Pionero Merlot | 2003 Morandé |
| 2. Pionero Cabernet Sauvignon | 2002 Morandé |
| 3. Terrarum Cabernet Sauvignon Reserve | 2002 Morandé |
| 4. Cabernet Sauvignon Reserva | 2001 Viña Tarapaca |
| 5. Terrarum Merlot Reserve | 2002 Morandé |
| 6. Merlot Reserva | 2002 Viña Tarapaca |
| 7. El Tranque Cabernet Sauvignon/Merlot | 2001 Viña Tarapaca |
| 8. Merlot Gran Reserva | 2001 Viña Tarapaca |
| 9. Vitisterra Cabernet Sauvignon Gran Reserva | 2000 Morandé |



MORANDÉ PIONERO MERLOT

A deep violet wine with shades of red. It has pleasant aromas, reminiscent of plums and red fruits, with some peppery notes. In the mouth it offers a very slight touch of pepper and ripe red fruits. It is smooth, full of sweet rounded tannins and with a silky finish.

The fruit of the Merlot vines comes from vineyards in the Rapel Valley. There is a predominance of alluvial gravel-type soils in most of the best vineyards, with some more sandy soils in other areas.

A wide variety of strategies and techniques are used in canopy management, all with the aim of maximizing the amount of sunlight in the area where the fruit is ripening. The technique of choice consists in placing the stems vertically, which improves their exposure to the sunshine, thus enhancing the development of flavour in the fruit. Irrigation is used wisely to maintain the balanced growth of the vine and obtain a constant rhythm of ripening.

A great accompaniment for poultry, fresh cheeses, ham, antipasto and pastas.

MORANDÉ PIONERO CABERNET SAUVIGNON

An intensely red wine with a touch of purple. Complex cherry scents combine in the nose with chocolate to give an intense aroma. This is a medium-bodied wine with the taste of fresh grapes, balanced by sweet tannins. The persistence of the flavour is excellent.

The fruit of the Cabernet Sauvignon vines comes from the Maipo Valley. There is a predominance of alluvial gravel-type soils in most of the best vineyards, with some more sandy soils in other areas. A wide variety of strategies and techniques are used in canopy management, such as positioning the shoots vertically, all with the aim of maximizing the amount of sunlight in the area where the fruit is ripening. Irrigation is used wisely to maintain the balanced growth of the vine and obtain a constant rhythm of ripening.

A great accompaniment for red meats and cheeses.



MORANDÉ TERRARUM MERLOT

An intense red wine with touches of purple and violet. In the nose it offers aromas of dried fruit, blackberries, chocolate and pepper. In the mouth it is a medium-bodied and silky with sweet vanilla flavours. A delightful wine with good persistence.

The fruit of the Merlot variety comes from the San Bernardo vineyard in the Maipo Valley, which is famous for its production of exceptionally good red wines. The alluvial soils and dry climate provide an ideal microclimate for growing red wines that are structured, long and persistent. Irrigation is used judiciously to maintain the balanced growth of the vine and obtain a constant rhythm of ripening.

An excellent accompaniment for white cheeses, antipasto, pasta, cream soups and casseroled meats such as chicken and pork.



Viña Taparaca Reserva Merlot

Variety:	Merlot.
Denomination of Origin:	Maipo Valley
Harvest Period:	Grapes are harvested and vinified in mid March.
Vintage:	2002
Flavor:	Delicate and harmonious with a complex warm structure.
Color:	Intense ruby-red with slight dashes of purple.
Aroma:	Fruity with wild fruit characters.



MORANDÉ TERRARUM CABERNET SAUVIGNON

This is an intense, violet wine with touches of blue, offering the nose a variety of elegant aromas including ripe red fruit, plums, berries, vanilla and candies. It is very rich in the mouth with a lot of fruit, spices, chocolate and creamy caramel.

The fruit of the Cabernet Sauvignon grape comes from the Santa Laura vineyard in the Maipo Valley, which is famous for its production of exceptionally good red wines. The alluvial soils and dry climate provide an ideal microclimate for growing red wines that are structured, long and persistent. Irrigation is used judiciously to maintain the balanced growth of the vine and obtain a constant rhythm of ripening.

An excellent accompaniment to cheeses, red meat, barbecues and spiced pastas.



Viña Taparaca Reserva Cabernet Sauvignon

Variety:	Cabernet Sauvignon
Denomination of Origin:	Maipo Valley
Harvest Period:	Grapes harvested in late March.
Vintage:	2001
Flavor:	Rounded, with long and warm flavor; smoke, chocolate and wood.
Color:	Ruby red with blueish and orange dashes.
Aroma:	Frank smoky, reveals ripe berries.



Viña Taparaca TERRROIR El Tranque Cabernet Sauvignon Merlot

Variety:	Cabernet Sauvignon/ Merlot
Denomination of Origin:	Maipo Valley
Harvest Period:	Last week of March.
Vintage:	2001
Flavor:	It has the softness of Merlot and the round tannins of Cabernet, with notes of black pepper, ripe red and black berries of incomparable intensity and softness.
Color:	Attractive raspberry red.
Aroma:	Blackberries and raspberries, plums and red cherries.



Viña Tarapacá Gran Reserva Merlot

Variety:	Merlot
Denomination of Origin:	Maipo Valley
Harvest Period:	First week of April.
Vintage:	2001
Flavor:	On the palate, dry, very intense, medium-bodied with mature rounded tannins; good balance.
Color:	Intense red with burgundy hues.
Aroma:	Black cherries, plums, tobacco, smoke and vanilla.



MORANDÉ VITISTERRA CABERNET SAUVIGNON

The grapes used in preparing this wine come from the Maipo Valley, renowned for its permeable soils and Mediterranean climate, with hot summer days and cool nights, allowing the grapes to develop and ripen gradually the ideal place for planting this variety.

The whole fermentation process is carried out in stainless steel vats and the wine is then aged in French Oak casks for 14 months, achieving a potent, intense wine, full-bodied, flavoured with black fruits and juices, plus an interesting combination of vanilla, given by the wood, and sweet tastes reminiscent of tobacco and fruit preserves.

Ideal to accompany joints of small game, birds, boar, rabbit, red meats in general, mature cheeses and spicy dishes. May be drunk immediately or stored for 3 or more years.