

Morandé triumphs once again in Chile's most important competition

Our wines obtain outstanding results year after year in the most important competition of the national scene, and this year was no exception. It was the 12th Annual Wines of Chile Awards (AWoCA) competition, where our Brut Nature was recognised as the Best Sparkling Wine of Chile for the second year running, and we were awarded several other gold medals.

12th ANNUAL WINES OF CHILE AWARDS RECOGNISES THE BEST WINES FROM CHILE



For the first time Chile's most important winemaking competition was held in Brazil, due to the importance of this market for local exports. 92 wineries and over 640 Chilean wines took part, before a jury of 12 Brazilian experts.

The blind tastings were held between the 25th and 27th November, with the participation of Brazilian experts responsible for selecting the best Chilean wines. The results were announced at a formal Prize-giving Dinner held in Sao Paolo on 2nd December.

OUR CHAMPIONS



**Brut Nature
Chardonnay / Pinot Noir**
Best in Category:
Best sparkling Wine

A sparkling wine with tradition and respect for the timing of the processes, made with Chardonnay and Pinot Noir grapes from the Casablanca Valley. Following almost four years of slow preparation and patient wisdom, the sparkling wine obtained has an elegant balance between freshness and syrup, with fine, delicate bubbles.

Colour: yellow with light touches of mother-of-pearl and fine, small bubbles.

Aroma: fresh flowers and fruit, with spicy aromas of toasted fruit, honey bread, vanilla and horchata.

Flavour: unfolds in the mouth with the strength of its structure, showing off its great body. It is slightly syrupy with an outer shell of fresh acidity which, added to the sharp bubbles, produces an elegant balance of flavours. It has elegance, distinction and persistence, with a memory that lingers.

Food match: ostras, caviar, pescados, quesos finos y mariscos en general.



**Edición Limitada
Viñedo Matto
Sangiovese 2012**
Gold Medal

NEW LAUNCHING

Sangiovese from the "new world", why not? This is the question behind this remarkable wine. The Maule Valley received it as a tenant, and it has settled in there with great personality, refreshing the tradition with great self-confidence and its own inimitable characteristics.

Colour: deep, dark cherry-red.

Aroma: red fruits such as sour cherries and raspberries, plus a characteristic touch of violets.

Flavour: fresh and intensely fruity with juicy acidity and a structure distinguished by a very fine, persistent tannic weave, that gives it length, depth and a clearly noticeable sense of verticality.

Food match: filled pastas, meats, game and stews.



**Reserva
Gewürztraminer 2014**
Gold Medal

This remarkable and distinctive variety from northern Italy has proved its adaptability to the cold coastal conditions of the Casablanca Valley. Its perfumed pink grapes develop into a wine with unmistakable aromatic characteristics, making it ideal to accompany aperitifs or spiced dishes, especially those from Asia.

Colour: pale yellow with highlights of pearl.

Aroma: intensely aromatic with notes of flowers such as orange-blossom, roses and jasmine, not to mention white fruits such as lychee and melon.

Flavour: syrupy in texture, with body and a delightful balance between sweetness and freshness. It is persistent, balanced and very fragrant.

Food match: Asian or Thai cuisine, white meats and desserts in general.