

mousai S



D.O. Overview :

Under Vine : 2,0234 ha (50,000 ac)

Vineyard Elevation Range : 120-2,194 m
(400-7,200 ft)

Climate : Mediterranean

Soil Types : Fine-textured loam clay and loam silt, bordered by medium-textured volcanic soil in the foothills

Primary Red : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenere

Primary White : Voignier, Riesling, Chardonnay and Sauvignon Blanc, Sémillon, Torrontés, Viognier

ORIGIN

D.O. Licanten | Coastal Curicó, Chile

DESIGNATION

Moussai By LA RONCIERE

VARIETY

100% Pinot Noir

ALCOHOL

12.5%

VINEYARD

Selected from the sustainably certified parcels in the Idahue Estate. Located 15 miles from the Pacific Ocean, La Ronciere's ambitious 500 acre Idahue Estate is their vision for the future. Prevailing coastal breezes, abundant sunshine, and rolling hills of ancient soils culminate in a privileged climatic and geological landscape. Years of research and a forward-looking approach drove the successful effort that saw Licanten granted D.O. status in 2018.

PROCESS

Fermentation was carried out in open-top French oak barrels with a gentle manual treading on the skins. A very cool fermentation proceeds for seven days. The wine is pressed and racked to barrel for 6 months while malolactic fermentation takes place. 50% of the blend is aged in new French oak for 6 months while the remaining 50% is maintained in stainless steel tank.

TASTING

This wine has a deep ruby red color with aromas of plum, caramel and cherry jam. The palate is round and juicy, with soft tannins and persistent acidity.

WINERY

Moussai reflects La Ronciere's approach to varietal bottlings in a Grand Reserve line. Fruit is carefully selected from plots in the foothills of the Andes; the combination of alluvial, volcanic, and granite soils and oscillating temperatures help produce an extremely smooth, fresh and fruity wine.