

BESOAIN

RIESLING 2021 CASABLANCA VALLEY, CHILE

2021 production of 450 cases

TASTING NOTES

Color: pale straw.

Nose: Intense and clean, chamomile, lemon flower and quince.

Palate: Grapefruit and apricots. Dry wine, balanced acidity and long finish.

VARIETAL 100% Riesling.

VINEYARD Lo Ovalle, Casablanca Valley.

WINE MAKING

Average vineyard age: 20 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar. Closed pneumatic pressing. The alcoholic fermentation is carried in small stainless steel tank. Temperature controlled fermentation. Fine yeast contact during 6 months.

Bottling date: November 2021

Market launch: May 2022

ANALYSIS

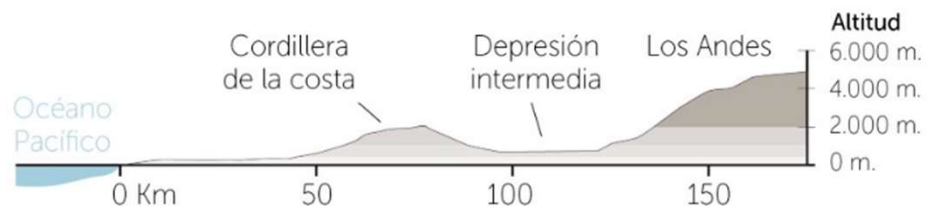
Alcohol	12,8	% vol
Dry extract	29,0	g/l
Residual sugar	6,7	g/l
Total acidity	7,1	g/l (C ₄ H ₆ O ₆)
pH	3,1	





33° Latitud Sur

VALLE DE CASABLANCA



Casablanca is in some way the synthesis of the Chilean wine revolution of the late twentieth century. Almost equidistant from Santiago and Valparaíso cities, this valley is pioneer in coastal viticulture and hypertechnological. Currently the area under vineyards exceeds four thousand hectares

Its climate is mild with hot summers and has an important influence from the Pacific Ocean, which form a morning mist that moistens and refreshes the sunrises during most of the year. Its rainfall is 450 mm. aprox. and are concentrated between May and October. Both thermal oscillations and temperature range are moderate, and its temperatures hardly are lower the 6-8°C or exceed 25 -26°C. adding the oceanic influence, a slow and concentrated grape ripeness is obtained. The increase in temperature is proportional to the distance from the Pacific Ocean promoting differences between wines.

Soils are very diverse, ranging from clayey and poor granitic hillsides, to sandy or sandy-loam soils in plains. There are also gravel soils with high organic fluvial deposition allowing an increase in fertility in plains that is reflected in more vigorous vines and more vegetative development.

In contrast to its predecessors, Casablanca extends latitudinally from “Mercedes” city -at the foot of El Mauco hill-, to “El Quisco” through an inner strip about 15 km with respect to the coastline.

Initially, Casablanca was characterized for its white wines, specifically for its Sauvignon Blanc and Chardonnay. But nowadays is possible to observe successful vineyards of Pinot Noir, Cabernet Franc and Merlot.

Freshness during mornings and evenings and higher temperatures during summer days, create ideal conditions for sugar accumulation and sparkling acidity in mouth. This has led to experiment with new varieties such as Riesling and Gewürztraminer, with excellent results.

Extract from ROJAS, G. (2019). THE WINE-GROWING AND GEOGRAPHY OF CHILE