



## BESOAIN ESTATE

### CABERNET SAUVIGNON 2016

#### MAIPO ANDES VALLEY

**Vintage :** 2016

**Varietal :** 85% Cabernet Sauvignon

15% Carménère and Petit Verdot

**Wine Advocate / Robert Parker 2021 : 92 points.**

**Color:** Ruby red.

**Aromas:** Flowers, cassis and blond tobacco.

**Taste:** well balanced with fine and silky tannins, creamy core of blueberries, chocolate and cherry notes.

**Winemaker:** Miguel Besoain

**Harvest date:** Handpicked on the first week of April

**Yield:** 6500 Kg per hectare

**Production:** 40 barrels {980 cases}

**Winemaking:** 7 days cold pre fermentative maceration. The alcoholic fermentation is carried in small stainless steel tanks.

Post fermentative maceration: 4 days.

The malolactic fermentation is achieved in barrels

Each variety is aged in barrels separately. The final blend is made only a few days previous to bottling. Wines are neither clarified nor filtered.

**Aging:** 100% of the wine is aged in personalized French oak barrels over 18 months and then aged in bottle for over a year before market release.

Alcohol	Dry Extract	Residual sugar	pH	Total Acidity
14,3	37,5	3,5	3,4	5,8



**Vintage report 2016:** Early summer was dry and slightly warm, which generated proper water restriction. The ripening process was even throughout the season, which resulted in a harvest with optimal flavors and aromas during the last week of April.

**About the vineyards:** the average age of vineyards is around 26 years.

**Elevation:** 600 meters above sea level.

**Soil:** Alluvial origin. The first 20 cm of soil is a loam with larger amount of gravels below that. After a meter deep, we find some calcareous seams mixed with colluvial particles coming from the mountains that surround the vineyard.

**Regional Climate:** The vineyard has a semi-arid Mediterranean climate with an average rainfall of 350 mm per year. It is planted on a terrace above the Maipo river banks. The wind coming from the Andes blows alongside the vineyard constantly, producing the perfect conditions for growing healthy grapes.