

CABERNET SAUVIGNON 2022 COLCHAGUA CHILE RESERVA

TASTING NOTES

Color: Brilliant and intense ruby red. **Aromas:** Plums and strawberries.

TERRACE

Palate: Balanced between fruit and wood, with notes of blackripe plums,

strawberries and toasted tobacco.

VARIETAL 100% Cabernet Sauvignon
VINEYARD Colchagua Valley, Chile.

WINE MAKING

Cold maceration for 5 days.

Fermentation in temperature controlled in stainless steel tanks during 20 days. 85% of the wine is aged in French oak barrels during 6 months.

Bottling date: February 2023

Market launch: April 2023

ANALYSIS

Alcohol	13,5	% vol
Dry extract	32,0	g/l
Residual sugar	4,9	g/l
Total acidity	5,5	g/I ($C_4H_6O_6$)
рН	3,4	

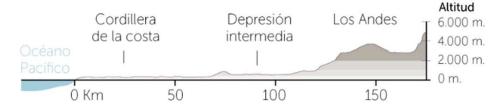
Besoainwines.com ● Buin, Chile





34º Latitud Sur

VALLE DE COLCHAGUA



Colchagua is a native word which means "Place of small lakes". It was land of Mapuche tribes and then went on to become the southern border of the Inca Empire. It is located 150 km south of Santiago, and extends from east to west from the Andes to the Pacific Ocean, in an extension of more than a hundred kilometers.

Colchagua is one of the most internationally renowned Chilean valley along with Maipo and Casablanca. It is known for the quality of its wines, tourism and hectares planted. The main variety planted in Colchagua is Cabernet Sauvignon, representing an important part of the entire vineyards in the valley.

This valley is bounded naturally by the transverse mountain ranges. Its climate is classified as mild Mediterranean with marked seasonality. Average summer temperatures range from 28°C as the highest, to 12.5°C as the minimum, and winter vary between 12°C and 4 °C. During harvest time, ranging from early March to late April, scarse precipitation occurs, allowing an optimal grape ripeness without phytosanitary risks. The average rainfall is close to 600 mm per year, with rains concentrated between June and September. The rest of the year heavens are clear and rainfall is almost nonexistent.

The general characteristics of each soil depends on its specific location. In the flatlands of the valley there are two types of soil; the lacustrine (characterized by clay-loam textures) and alluvial sedimentation (possessing silty loam textures). In the piedmont soils, as Santa Cruz area, they are clay-loam and slopes are between 2% and 5%. They are composed of transported materials by water, and falling material from the higher sectors. Soils associated with the "Cordillera de la Costa" are granitic and are located on slopes close to 8%. Generally, they have a good drainage and is moderately deep.

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