

BESOAIN

SINGLE VINEYARD

VARIETAL:
100% Riesling

BOTTLING DATE:
November 2021

VINTAGE: 2021
D.O.: Casablanca Valley

PRODUCTION:
450 cases/9L

ANALYSIS	
Alcohol:	13,0% Vol
Dry Extract:	29,0 g/L
Residual Sugar:	6,7 g/L
Total Acidity:	7,1 g/L
pH:	3,1

TERROIR

Vineyard: 20 years old. Lo Ovalle, Casablanca Valley.

Soil: mainly altered granite, limestone and clay loam surface layer, vineyard planted on a north-west sun oriented slope.

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. Its temperatures hardly are lower the 6-8°C or exceed 25 -26°C, thereby a slow and concentrated grape ripeness is obtained. Freshness during mornings and evenings and higher temperatures during summer days, create ideal conditions for sugar accumulation and sparkling acidity in mouth.

Winemaker: Miguel Besoaín.

HARVEST: Manual, from March 27 to March 28, 2021.

WINE MAKING

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.

AGING

Fine yeast contact during 6 months.

TASTING NOTES

Color: Pale straw.

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

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

SERVING SUGGESTIONS


Temperature


°C: 7-10

°F: 45-50

Enjoy it with goat cheese, oysters, "caldillo de congrio", grilled fresh salmon, fired grilled shrimps or just in a glass with good company or... listening to the music you love.



 Besoain Wines

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