

# BESOAIN

## SINGLE VINEYARD

**VARIETAL:**  
100% Pinot Noir

**BOTTLING DATE:**  
February 2022

**VINTAGE:** 2020  
**D.O.:** Aconcagua Valley

**PRODUCTION:**  
22 barrels [550 cases/9L]

ANALYSIS	
Alcohol:	13,5% Vol
Dry Extract:	27,9 g/L
Residual Sugar:	3,2 g/L
Total Acidity:	5,9 g/L
pH:	3,4



### TERROIR

**Vineyard:** Pucalán, Aconcagua Coast Valley

**Soil:** This vineyard is one of the few vineyards located on the Aconcagua Costa. The soils are complex, with very old parent material, from the Paleozoic era. This deposit corresponds to marine sands, which have sedimented and transformed into hard rock. They are very infertile soils in soft to medium hills.

**Climate:** Aconcagua is a transverse valley that runs from the foot of majestic Aconcagua Mount to the Pacific Ocean alongside the Aconcagua river. The climate present in Pucalán area is very cold, coastal, with a straight-line distance to the sea of 10 km. The rainfall is low to medium, raining mainly in winter and autumn and can reach a total of 600 mm per year.

**Winemaker:** Miguel Besoaín.

**HARVEST:** Manual, from April 11 to 14, 2020.

### WINE MAKING

100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar. Cold pre fermentative maceration: 5 days. The alcoholic fermentation is carried in small stainless steel tanks. Post fermentative maceration: 10 days. The malolactic fermentation is made in barrels.

### AGING

French oak barrels around 10 months.

### TASTING NOTES

**Color:** Brilliant light ruby.

**Aromas:** Strawberries, wild herbs, graphite.

**Palate:** Medium body and good tannic structure. Orange, cherries notes and very persistent finish.

### SERVING SUGGESTIONS

**Temperature**  
°C: 15 - 17  
°F: 59 - 63

**Enjoy it** with mushroom risotto, venison or just in a glass with good company at sunset.



Besoain Wines



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