

BESOAIN

SINGLE VINEYARD

VARIETAL:
100% Riesling

BOTTLING DATE:
November 2023

VINTAGE: 2022
D.O.: Bío Bío Valley

PRODUCTION:
450 cases/9L

ANALYSIS	
Alcohol:	13,0% Vol
Dry Extract:	27,6 g/L
Residual Sugar:	9,2 g/L
Total Acidity:	7,5 g/L
pH:	3,1



TERROIR

Vineyard: Mulchén, Bío Bío Valley

Soil: Located at latitude 37° south, the vineyard is above the canyon of the Bío Bío river, a surface with soft hills and mineral soils of red clay of volcanic origin.

Climate: The rains are abundant during winter, extending into the spring as part of a humid Mediterranean climate. The presence of Pacific Anticyclone it's no longer observed, allowing formation of clouds, and therefore, low illumination. The thermal oscillation is not a relevant factor, the wind plays an essential role in drying vines thus avoiding Botrytis cinerea attack.

HARVEST: Manual, from April 12 to 13, 2022.

WINEMAKER: Miguel Besoain.

WINE MAKING

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.

AGING

Fine yeast contact for 8 months.

TASTING NOTES

A clear greenish-yellow color, its aromas of white peach and lemon stand out. On the palate, its balance is remarkable with notes of pineapple, chamomile and quince along with an acidity that grips to the finish.

A great Riesling from southern Chile vinified in the purest way from Pfalz, Germany.

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



Besoainwines



Besoainwines.com
Buin, Chile