

LOS MORROS

RESERVA

VARIETAL:
100% Carménère

BOTTLING DATE:
June 2023

VINTAGE: 2022
D.O.: Cachapoal Andes
Valley

PRODUCTION:
2.600 cases/9L

| ANALYSIS | |
|-----------------|-----------|
| Alcohol: | 13,0% Vol |
| Dry Extract: | 34,1g/L |
| Residual Sugar: | 4,2 g/L |
| Total Acidity: | 5,2 g/L |
| pH: | 3,5 |



TERROIR

Vineyard: Rengo, Cachapoal Valley.

Soil: Eroded material origin from the mountains high above. Vineyards planted in flatter zones, where the soil is deeper and moisture retention is moderate.

Climate: Located between Andean foothills in O'Higgins and the Coastal mountains, Cachapoal is one of the main valleys of the Central Zone. Situated 80 kilometers south of the capital, it is also enclosed by the transverse hills of Paine and Pelequén. Its climate is considered as Mild Mediterranean. Rains border 400 mm. per year and annual thermal oscillation is high, reaching temperatures above 30 °C in summer and below 10 °C in winter.

Winemaker: Miguel Besoaín.

HARVEST: From April 12 to 15, 2022.

WINE MAKING

Bunches are selected and then destemmed, cold maceration 2-3 days. 12 days of fermentation at 25°- 28°C

AGING

40% of the wine was aged for 6 months in second use French oak barrels

TASTING NOTES

Color: Deep and dark garnet.

Aromas: Black fruit and cherry and an undertone of tobacco leaf.

Palate: Medium weight, silky, dark chocolate, delicate tannins and nice finish with loads of spices.

SERVING SUGGESTIONS

Temperature

°C: 18-20

°F: 64-68

Enjoy it any day of the week, at lunch, sunset or dinner, with a spicy roasted chicken or duck pancakes, lamb chops or just in a glass with good company.



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