

LOS MORROS

RESERVA

VARIETAL:
100% Sauvignon Blanc

VINTAGE: 2022
D.O.: Curicó Andes Valley

BOTTLING DATE:
November 2022

PRODUCTION:
4.200 cases/9L

ANALYSIS	
Alcohol:	12,5% Vol
Dry Extract:	23,8 g/L
Residual Sugar:	4,2 g/L
Total Acidity:	6,0 g/L
pH:	3,4



TERROIR

Vineyard: Molina, Curicó Valley

Soil: Volcanic origin with a presence of fractured rock along the entire profile, medium level of clay and capable of high levels of water retention.

Climate: Mediterranean microclimate on the Andean foothills. The vineyards are influenced by the constant and fresh breezes that come down from the mountains. Cold weather during winter and high thermal oscillation during the day.

Winemaker: Miguel Besoain.

HARVEST: From March 29 to 31, 2022

WINE MAKING

Grapes are macerated at 7°-10°C for 6-10 hours. Pneumatic pressing and Static decantation. Fermentation takes place at 10°-14 °C for approximately 20 days.

AGING

Unoaked and 3 months on its fine lees.

TASTING NOTES

Color: Bright pale yellow.

Aromas: Intense, nose offers aromas of lime accompanied by notes of pineapple, light notes of chili.

Palate: Passion fruit, juicy and balanced natural acidity.

SERVING SUGGESTIONS

Temperature

°C: 7-10

°F: 45-50

Enjoy it any day of the week, at lunch, sunset or dinner, with a delicate antipasto, grilled fish, seafood risotto, sushi, or just in a glass with good company.



Besoain Wines



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