

LOS MORROS

VARIETAL:
100% Sauvignon Blanc

BOTTLING DATE:
November 2022

VINTAGE: 2022
D.O.: Central Valley

PRODUCTION:
4.200 cases/9L

ANALYSIS	
Alcohol:	12,5% Vol
Dry Extract:	24,6 g/L
Residual Sugar:	5,0 g/L
Total Acidity:	5,9 g/L
pH:	3,3



CENTRAL VALLEY, CHILE

This region has a very characteristic topography, with evident presence of the Coast mountains on the west; the Intermediate Depression in the center, where the most production is located; and the Andes Mountains to the east. Central Valley region, which is about 400 kilometers in distance, produces a wide range of wine styles. The climate of the region is Mild Mediterranean and rainfall increases in southern areas which affects also the geographic conditions of valleys. Nevertheless, there are the longitudinal variations that generate the greatest differences because of altitude variations.

The temperatures are above 30°C in the warmest month and thermal oscillation of nearly 15 °C in summer. The relative humidity average is between 55% to 60%. At the foothills of the Andes, the summers have slightly lower temperatures and higher relative humidity.

Central Valley is among the largest wine regions in Chile, stretching from Maipo river in the north to the Maule river in the south.

Winemaker: Miguel Besoaín.

HARVEST: Early March 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: Pale straw with greenish highlights.

Aromas: Expressive, with lychee, peaches and white pepper notes.

Palate: Passionfruit and ginger, dry wine, mineral structure, juicy and refreshing acidity.

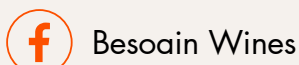
SERVING SUGGESTIONS

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.



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