

BESOAIN

SINGLE VINEYARD

VARIETAL:
100% Pinot Noir

BOTTLING DATE:
December 2023

VINTAGE: 2022
D.O.: Limarí Valley

PRODUCTION:
16 barrels [400 cases/9L]

ANALYSIS	
Alcohol:	13,5% Vol
Dry Extract:	26,4 g/L
Residual Sugar:	2,7 g/L
Total Acidity:	5,9 g/L
pH:	3,4

TERROIR

Vineyard: Ovalle, Limarí Valley.

Soil: Located at 30° south latitude, the vineyard is 12 km from the Pacific Ocean, on a very old marine terrace. The soils are calcareous in combination with clay.

Climate: In the vineyard there is a constant presence of cold coastal breezes, it is the coldest vineyard in the valley where temperatures do not exceed 23 °C throughout the year. The afternoons are clear and windy, these are very favorable conditions for both the quality of fruit production and the health status of the plant.

Winemaker: Miguel Besoain.

HARVEST: Manual, March 2022.

WINE MAKING

100% hand picked harvest. A manual selection of grapes takes place in the vineyard and then in the winery. Pre-fermentation maceration for 5 days. Alcoholic fermentation is made in a small stainless steel vat, enhancing color and aromas mainly with trampling. Post-fermentation maceration: 5 days. Malolactic fermentation is carried out in french barrels.

AGING

French oak barrels around 8 months.

TASTING NOTES

Its bright ruby color is accompanied by aromas of fresh blackberries and fresh raspberries, cloves along with a hint of saline and wood well blended with the strain.

Very fruity in the mouth, with a medium structure, long and persistent. Well balanced with fresh and silky tannins.

Day by day it improves in its aging in the bottle.

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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Buin, Chile