

LOS MORROS

RESERVA

VARIETAL:
100% Sauvignon Blanc

VINTAGE: 2024
D.O.: Colchagua Coast
Valley

BOTTLING DATE:
May 2024

PRODUCTION:
4.200 cases/9L

ANALYSIS	
Alcohol:	12,0% Vol
Dry Extract:	23,8 g/L
Residual Sugar:	4,9 g/L
Total Acidity:	6,3 g/L
pH:	3,4



TERROIR

Vineyard

Litueche, Colchagua Valley, Chilean Coast.

Soil

The steep granite slopes, with well-drained terraced vineyards along the Rapel River, provide the ideal terroir for growing Sauvignon Blanc.

Climate

Litueche, in the Colchagua Valley, along the Pacific coast, provides a Mediterranean climate refreshed by the ocean, which imparts minerality to these Sauvignon Blanc grapes.

Winemaker: Miguel Besoain.

HARVEST: Feb 28-29, 2024

WINE MAKING

The grapes are macerated at 7°-10°C for 6-10 hours, followed by pneumatic pressing and static decantation. Fermentation occurs at 10°-14°C for approximately 20 days.

AGING

Unoaked and 3 months on its fine lees.

TASTING NOTES

Its clean, pale straw color with greenish highlights is accompanied by aromas of passion fruit, green chili, and pineapple. It has a mineral structure, juicy and refreshing acidity, along with notes of papaya, peaches, and pineapple.

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



Besoainwines



Besoainwines.com

Buin, Chile