

# BESOAIN

## SINGLE VINEYARD

**VARIETAL:**  
93% Carménère

**BOTTLING DATE:**  
November 2024

**VINTAGE:** 2022  
**D.O.:** Cachapoal Valley

**PRODUCTION:**  
46 barrels [1,100 cases/9L]

ANALYSIS	
Alcohol:	14.0% Vol
Dry Extract:	34.1 g/L
Residual Sugar:	3.1 g/L
Total Acidity:	5.8 g/L
pH:	3.4



### TERROIR

**Vineyard:** Las Pataguas, Cachapoal Valley.

**Soil:** Vineyard planted on undulating surfaces near the Tinguiririca River. Volcanic type soil with alluvial deposits and large amounts of clay.

**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.

**HARVEST:** Manual, from May 8 to 9 2022

**WINEMAKER:** Miguel Besoain.

**WINE MAKING:** There is a manual selection of grapes in the vineyard and then at the cellar. Cold pre fermentative maceration, 5 days. The alcoholic fermentation is carried in small stainless-steel tanks. The malolactic fermentation is made in French barrels.

**AGING:** The wine ages for 12 months in second use barrels, in order to make a fruitier and livelier wine. Each barrel, coming from different French forests, is selected and toasted by the winemaker according to the particular vintage.

### TASTING NOTES

With an attractive bright crimson color, its vibrancy is immediately apparent. It offers an expressive and elegant aromatic profile, dominated by notes of fresh raspberries and cherries, accompanied by a delicate touch of green tea that adds complexity and freshness. On the palate, it is smooth and balanced, with a juicy character where spices like nutmeg and cinnamon stand out. Its time in oak has contributed structure and finesse without overshadowing the wine's fruity expression. Vibrant and lively, it finishes long, persistent, and harmonious.

### SERVING SUGGESTIONS

**Temperature**  
°C: 16–18  
°F: 60–64

**Enjoy it with** lamb ragout, magret de canard or just in a glass with good company or ... reading a good novel.



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