

# BESOAIN

## SINGLE VINEYARD

**VARIETAL:**  
95% Cabernet  
Sauvignon

**VINTAGE:** 2022  
**D.O.:** Maipo Andes Valley

**BOTTLING DATE:**  
September 2024

**PRODUCTION:**  
62 barrels [1,500 cases/9L]

ANALYSIS	
Alcohol:	14,5% Vol
Dry Extract:	38,9 g/L
Residual Sugar:	3,0 g/L
Total Acidity:	5,9 g/L
pH:	3,5



### TERROIR

**Vineyard:** The vineyards grow on a unique terrace over the Maipo River at 650 meters above sea level, Los Morros area, foothills of Andes Mountain.

**Soil:** consists of a geological formation of colluvial and alluvial sediment. The pebbles provide the necessary porosity for the good development at the depth of the roots of the vines.

**Climate:** With a semi-arid Mediterranean climate, high exposure to sunlight and the influence of the winds that come down the Maipo River Valley from the Andes mountains, the vines are kept aerated by natural cooling at night and achieve optimal ripening.

All the previous conditions make the use of pesticides unnecessary and allow us for sustainable management.

Our privileged terroir, where an effect of height is recognized in increased freshness wines, which in addition to stony soils, creates wines with great balance in mouth and high aromatic expression.

**HARVEST:** Manual, from April 4 to April 6, 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 12-16 months in second use barrels, in order to make a fruitier and livelier wine. Each barrel, coming from chosen French forests, is selected and toasted by the winemaker according to the particular vintage.

### TASTING NOTES

It presents an attractive deep cherry red color. Intense aromas of blackberries and cassis emerge, complemented by subtle vanilla notes from its aging in barrels. A harmonious balance between fruit and structure is evident, with hints of chocolate and ripe plum. Firm, well-integrated tannins provide a silky texture and a long, elegant finish.

### SERVING SUGGESTIONS

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

**Enjoy it with** aged cheddar, a filet mignon, fire grilled steak or just in a glass with good company or ... reading an epic book.



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