

BESOAIN

SINGLE VINEYARD

VARIETAL:
100% Pinot Noir

BOTTLING DATE:
September 2024

ANALYSIS	
Alcohol:	13,5% Vol
Dry Extract:	28,6 g/L
Residual Sugar:	2,8 g/L
Total Acidity:	5,6 g/L
pH:	3,3

VINTAGE: 2023
D.O.: Leyda Valley

PRODUCTION:
16 barrels [400 cases/9L]

TERROIR

Vineyard: Cuncumén, Leyda Valley.

This region sits on a set of rolling hills on the seaward side of the coastal range.

Climate: It is particularly cold because of the Humboldt Current and consequently produces bright, vibrant wines.

Soil:
At 180 mts above sea level, is largely clay and loam over a granite base with moderate drainage.

Winemaker: Miguel Besoain.

HARVEST: Manual, Early March 2023.

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 tank, enhancing color and aromas mainly with punch downs and délestages.

Post-fermentation maceration: 5 days. Malolactic fermentation is carried out in french barrels.

AGING

French oak barrels around 8 months.

TASTING NOTES

It presents an attractive medium-red color with a slight orange tint, characteristic of Burgundian-style Pinot Noir. Elegant aromas of dark cherry and red plum emerge, accompanied by a subtle hint of nutmeg. Notes of blackberries and dark chocolate stand out, complemented by delicate smoky and mineral nuances that add depth and a refined finish.

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