

LOS MORROS

RESERVA

VARIETAL:
100% Cabernet
Sauvignon

VINTAGE: 2023
D.O.: Colchagua Valley

BOTTLING DATE:
June 2025

PRODUCTION:
3.000 cases/9L

ANALYSIS	
Alcohol:	13.0% Vol
Dry Extract:	29.3 g/L
Residual Sugar:	4.0 g/L
Total Acidity:	5.4 g/L
pH:	3.4



TERROIR

Vineyard: El Olivar, Colchagua Valley.

Soil: Alluvial origin with a sandy-clay texture. Deep and extraordinary porous, they have an excellent capacity to supply water to the vines deepest roots.

Climate: is classified as mild Mediterranean with marked seasonality. Average summer temperatures range from 28°C as the highest, to 12.5°C as the minimum, and winter vary between 12°C and 4 °C.

During harvest time, ranging from early March to late April, scarce precipitation occurs, allowing an optimal grape ripeness without phytosanitary risks. The average rainfall is close to 600 mm per year, with rains concentrated between June and September. The rest of the year heavens are clear and rainfall is almost nonexistent.

Winemaker: Miguel Besoain.

HARVEST: March 2023

WINE MAKING

Bunches are selected and then destemmed, cold maceration 2-3 days. 12 days of fermentation at 25°- 28°C

AGING

10% of the wine was aged for 6 months in second use French oak barrels

TASTING NOTES

On the nose, it displays a distinctly fruity profile, with ripe plum and strawberry aromas complemented by subtle notes of black pepper. The palate is vibrant and fruit-forward, with fine-grained tannins supporting a concentrated core of red and dark fruit. The finish is persistent, with spicy undertones that enhance its complexity and balance.

SERVING SUGGESTIONS

Temperature

°C: 18-20

°F: 64-68

Enjoy it any day of the week, at lunch, sunset or dinner, with pasta Bolognese and spinach salad or just in a glass with good company.



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Buin, Chile