

LOS MORROS

RESERVA

VARIETAL:
100% Carménère

BOTTLING DATE:
June 2025

VINTAGE: 2023
D.O.: Cachapoal Andes
Valley

PRODUCTION:
2.600 cases/9L

ANALYSIS	
Alcohol:	13.0% Vol
Dry Extract:	32.6g/L
Residual Sugar:	3.8 g/L
Total Acidity:	5.6 g/L
pH:	3,5



TERROIR

Vineyard: Rengo, Cachapoal Valley.

Soil: Eroded material origin from the mountains high above. Vineyards planted in flatter zones, where the soil is deeper and moisture retention is moderate.

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.

Winemaker: Miguel Besoaín.

HARVEST: April 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 shows pronounced fruit intensity, with ripe cherry and blackberry notes subtly combined with bitter cocoa. The palate is structured yet smooth, with fine, silky tannins and a concentrated core of dark fruit reminiscent of cherries and wild berries. The finish is long and persistent, with a touch of dark chocolate contributing to its overall 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 a spicy roasted chicken or duck pancakes, lamb chops or just in a glass with good company.



Besoain Wines



Besoainwines



Besoainwines.com

Buin, Chile