

LOS MORROS

RESERVA

VARIETAL:
100% Sauvignon Blanc

VINTAGE: 2025
D.O.: Colchagua Coast
Valley

BOTTLING DATE:
June 2025

PRODUCTION:
4.600 cases/9L

ANALYSIS	
Alcohol:	12.0% Vol
Dry Extract:	21.8 g/L
Residual Sugar:	3.8 g/L
Total Acidity:	6.5 g/L
pH:	3.2



TERROIR

Vineyard

Litueche, Colchagua Valley, Chilean Coast.

Soil

The steep granite slopes, with well-drained terraced vineyards along the Rapel River, provide the ideal terroir for growing Sauvignon Blanc.

Climate

Litueche, in the Colchagua Valley, along the Pacific coast, provides a Mediterranean climate refreshed by the ocean, which imparts minerality to these Sauvignon Blanc grapes.

Winemaker: Miguel Besoain.

HARVEST: Early March 2025

WINE MAKING

The grapes are macerated at 7°-10°C for 6-10 hours, followed by pneumatic pressing and static decantation. Fermentation occurs at 10°-14°C for approximately 20 days.

AGING

Unoaked and 3 months on its fine lees.

TASTING NOTES

With its pale, luminous yellow hue, this wine opens with a vibrant aromatic profile of lime and grapefruit, delicately lifted by subtle hints of white pepper. On the palate, it is fresh and precise, marked by a distinctive dry minerality, a soft, elegant texture, and a long, refined finish.

SERVING SUGGESTIONS

Temperature

°C: 7-10

°F: 45-50

Enjoy it any day of the week, at lunch, sunset or dinner, with a delicate antipasto, grilled fish, seafood risotto, sushi, or just in a glass with good company.



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