BESOAIN
SINGLE VINEYARD

VARIETAL:
100% Chardonnay

VINTAGE: 2023
D.O.: Maipo Andes Valley

BOTTLING DATE:
February 2024

PRODUCTION:
16 barrels [400 cases/9L]

ANALYSIS	
Alcohol:	13,5% Vol
Dry Extract:	23,4 g/L
Residual Sugar:	3,6 g/L
Total Acidity:	5,6 g/L
pH:	3,2

TERROIR

Vineyard
The grapes come from a small vineyard situated at an altitude of 820 metres on a small terrace of the Maipo River high in the Andes.

Soil
The soils are of alluvial origin. They are a mixture of clay and sand and very stony, with an excellent drainage, which enable the vines to retain moisture hence to prosper in high temperatures. These conditions are optimal to achieve ripeness and complexity producing a chardonnay of great character.

Climate
There is a significant thermal range during the growing season, ranging from highs of 30°C to lows of 9°C, which ensure the grapes reach perfect aromas and ripeness. The climate here is cooler than in the rest of the Maipo Valley.

Winemaker: Miguel Besoaín.

HARVEST: Manual, Early March 2023

WINE MAKING

Chardonnay grapes are hand-picked at 24°Brix when the grapes have turned into golden color. We look for the peak of their flavor, maturity and balance. Although a manual selection of grapes is carried out in the vineyard, we sort the grapes on a conveyor belt in the cellar before putting them into the pneumatic press.
The malolactic fermentation takes place in barrels. While in the barrels the lees are constantly stirred (called "batonage") for extra contact with the fine yeast, giving the wine its soft texture.

AGING

Fine yeast contact for 6 months.

TASTING NOTES

Bright, medium-deep yellow color. Aromas of lemon, vanilla, white pepper and toasted bread.
Full-bodied, round, delicately creamy with slight almond overtones.

SERVING SUGGESTIONS

Temperature
°C: 7–10
°F: 45–50

Enjoy it with mushroom risotto, turkey burgers, spicy dishes, vegetable omelettes, scallops, goat cheese, pesto linguine, asparagus.