



BESOAIN ESTATE

CABERNET SAUVIGNON 2016

MAIPO ANDES VALLEY

Vintage : 2016

Varietal : 92% Cabernet Sauvignon

8% Carménère and Petit Verdot

Color: Ruby red.

Aromas: Flowers, cassis and blond tobacco.

Taste: well balanced with fine and silky tannins, creamy core of blueberries, chocolate and cherry notes.

Winemaker: Miguel Besoain

Harvest date: Handpicked on the first week of April

Yield: 6500 Kg per hectare

Production size: 40 barrels {990 cases}

Winemaking: 7 days cold pre fermentative maceration. The alcoholic fermentation is carried in small stainless steel tanks.

Post fermentative maceration: 4 days.

The malolactic fermentation is achieved in barrels

Each variety is aged in barrels separately. The final blend is made only a few days previous to bottling. Wines are neither clarified nor filtered.

Aging: 100% of the wine is aged in personalized French oak barrels over 18 months and then aged in bottle for over a year before market release.

Vintage report: Both sides of the Andes were affected by the Niño this year, and Chile was hit in most of its regions by the cool and wet cycle in the middle of the harvest. Because we only produce at small scale, we were able to harvest our grapes on the two days following the heavy rain. Therefore we were able to maintain our high quality.

About the vineyards: the average age of vineyards is around 26 years.

Elevation: 600 meters above sea level.

Soil: Alluvial origin. The first 20 cm of soil is a loam with larger amount of gravels below that. After a meter deep, we find some calcareous seams mixed with colluvial particles coming from the mountains that surround the vineyard.

Regional Climate: The vineyard has a semi-arid Mediterranean climate with an average rainfall of 350 mm per year. It is planted on a terrace above the Maipo river banks. The wind coming from the Andes blows alongside the vineyard constantly, producing the perfect conditions for growing healthy grapes.

Alcohol	14,2	% vol.
Dry extract	37,5	g/l
Residual sugar	3,5	g/l
Total acidity	5,8	g/l (C ₄ H ₆ O ₆)
Ph	3.4	