

LOS MORROS

VARIETAL:
100% Pinot Noir

BOTTLING DATE:
July 2024

VINTAGE: 2023
D.O.: Bío Bío Valley

PRODUCTION:
1.800 cases/9L

ANALYSIS	
Alcohol:	13,0% Vol
Dry Extract:	29,5 g/L
Residual Sugar:	4,0 g/L
Total Acidity:	5,8 g/L
pH:	3,3

TERROIR

Vineyard: Mulchén, Bío Bío Valley

Soil: Located at 37° south latitude, the vineyard sits above the canyon of the Bío Bío River, on a landscape of gentle hills and mineral-rich soils composed of volcanic red clay.

Climate: Rainfall is abundant during winter, extending into spring as part of a humid Mediterranean climate. The Pacific Anticyclone is no longer present, allowing cloud formation and, consequently, lower illumination. Thermal oscillation is not a significant factor, but wind plays an essential role in drying the vines, thus preventing Botrytis cinerea attacks.

HARVEST: Early March 2023

WINEMAKER: Miguel Besoain.

WINE MAKING

The bunches are selected and then destemmed, followed by fermentation in temperature-controlled stainless steel tanks for 20 days.

AGING

Stainless Steel on fine yeast.

TASTING NOTES

With a fresh purplish-red color, this is a voluptuous Pinot Noir with rich fruit notes of cherry, raspberry, and strawberry. It offers plenty of red fruits, enhanced by subtle smoky hints. On the palate, sweet plum notes and fine tannins provide great texture and a mouth-filling structure. Well-balanced, refreshing, and elegant.

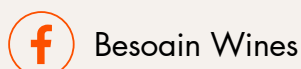
SERVING SUGGESTIONS

Temperature

°C: 15–17

°F: 59–62

Enjoy it any day of the week, at lunch, sunset or dinner, with a selection of cheese like brie or cheddar, roasted salmon, venison or just in a glass with good company.



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