

LOS MORROS

VARIETAL:
100% Carménère

BOTTLING DATE:
May 2023

VINTAGE: 2022
D.O.: Central Valley

PRODUCTION:
2.600 cases/9L

ANALYSIS	
Alcohol:	13,0% Vol
Dry Extract:	31,1g/L
Residual Sugar:	4,6 g/L
Total Acidity:	5,1 g/L
pH:	3,6



CENTRAL VALLEY, CHILE

This region has a very characteristic topography, with evident presence of the Coast mountains on the west; the Intermediate Depression in the center, where the most production is located; and the Andes Mountains to the east. Central Valley region, which is about 400 kilometers in distance, produces a wide range of wine styles. The climate of the region is Mild Mediterranean and rainfall increases in southern areas which affects also the geographic conditions of valleys. Nevertheless, there are the longitudinal variations that generate the greatest differences because of altitude variations.

The temperatures are above 30°C in the warmest month and thermal oscillation of nearly 15 °C in summer. The relative humidity average is between 55% to 60%. At the foothills of the Andes, the summers have slightly lower temperatures and higher relative humidity.

Central Valley is among the largest wine regions in Chile, stretching from Maipo river in the north to the Maule river in the south.

Winemaker: Miguel Besoaín.

HARVEST: April 2022

WINE MAKING

Bunches are selected and then destemmed. Fermentation in temperature-controlled stainless steel tanks for 20 days.

AGING

10% of the wine was aged for 12 months in second use French oak barrels.

TASTING NOTES

Color: Deep purple.

Aromas: Cherries and licorice.

Palate: Sweet spices and mocha. Silky tannins, smooth, concentrated and persistent.


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.

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