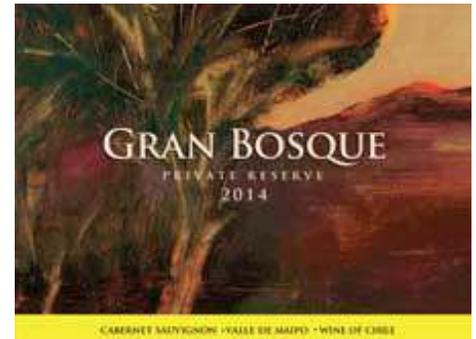# Casas del Bosque
Gran Bosque Cabernet Sauvignon 2014

Wine Maker: Meinard Bloem
Appellation: Valle de Maipo
Varietal: Cabernet Sauvignon
Yields per Acre: 2 tons/acre
Wood treatment: 65% new, 35% second use French Oak.
Length of barrel maturation: 22 months

Alcohol: 14.5%
pH: 3.36
Total Acidity: 6.5 g/L
Residual Sugar: 3.7 g/L

UPC#: 697412000355

Viticular Practices: On arrival at the winery the grapes were first subjected to a whole cluster selection. This was followed by destemming (with minimal crushing of the berries) and then an individual berry selection before being gravity fed to small open-top tanks. The must was then inoculated with selected yeasts and fermented during 12 days with temperatures peaking at 32ºC/90ºF. During fermentation the vats were gently punched-down by hand twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the wine was pressed off skins and put to a mixture of new (65%) and second use (35%) French oak barrels where it was then aged for 22 months. During this time it was racked twice: once when it was first sulphured (following the completion of malolactic fermentation) and then once again shortly before bottling. The finished wine was then carefully aged for three months in our cellar prior to release.

Winemaker Notes: Intense ruby red in colour this wine offers up a nose redolent of cassis, cedar and sweet tobacco. In the mouth a framework of taut, yet elegant tannins give way to flavours of ripe dark cherry, espresso bean and just a hint of nutmeg.

Score(s): 94 pts Wine Spectator Magazine - Red Big, rich and filled with powerful red fruit and savory flavors that are supported by medium-grained tannins. Shows concentrated dark choco-late and creamy notes on the plush and well-spiced finish. Delivers impressive concentration and length. Drink now through 2022.

90 pts Wine & Spirits Magazine - May 2019 Issue