



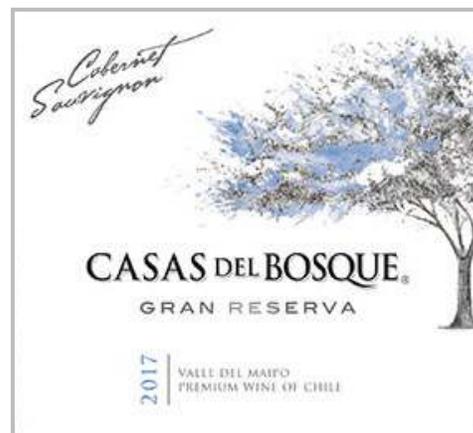
# Casas del Bosque

## Gran Reserva Cabernet Sauvignon 2017

**Winemaker:** Meinard Jan Bloem  
**Appellation:** Maipo Valley  
**Varietal:** Cabernet Sauvignon  
**Yields per Acre:** 3.6 tons/acre  
**Wood treatment:** New and used French oak barrels  
**Length of barrel maturation:** 14 months

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**Alcohol:** 14.5%  
**pH:** 3.64  
**Total Acidity:** 5.5 g/L  
**Residual Sugar:** 3.6 g/L  
**Volatile Acidity:** 0.59 g/L



**UPC#:** 697412000164

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### Viticultural Practices:

Grown in the Maipo Valley the fruit was harvested in mid-May. Following harvest the grapes were destemmed and then crushed to tank at which point the must was warmed and inoculated with selected yeasts and fermented during 10 to 15 days with temperatures peaking at 32°C/90°F. During fermentation the vats were pumped-over three to four times daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the must was subjected to an additional 5 days of post fermentation maceration (to give a total of 19 days total skin contact). Fermented on its skins for 3 months, it was then aged for 14 months in new and used French oak barrels during which time it was raked and returned three times. After bottling the finished wine was carefully aged for three months prior to release in order to increase complexity.

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### Winemaker Notes:

Firm but perfectly ripe tannins were the result of a warm season. Maipo Cabernet Sauvignon is characterized by scents of cassis and mint, and this year was not the exception. The rich and ripe fruit blends effortlessly with vanilla and toasty oak. This wine is dense and concentrated, with good length and the capacity to improve for the next 3-5 years.

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**Score(s): 92 pts James Suckling** - Some very bright and ripe blackberry and plum aromas here, leading to a supple and silky palate that carries a wealth of deeply fleshy fruit and fine-grained tannins that hold well. Drink or hold.

**92 pts Descorchados**