



# Casas del Bosque Gran Reserva Carmenera 2017

**Winemaker:** Meinard Jan Bloem

**Appellation:** Valle de Cachapoal

**Varietal:** Carmenera

**Yields per Acre:** 4 tons/acre

**Wood treatment:** 43% new, 57% used French oak barrels

**Length of barrel maturation:** 10 months

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**Alcohol:** 15%

**pH:** 3.83

**Total Acidity:** 4.69 g/L

**Residual Sugar:** 2.9 g/L

**Volatile Acidity:** 0.57 g/L

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**Viticultural Practices:** Vineyard: Grown on rocky, clay soils on a slope overlooking the Cachapoal River. The site is sheltered, and relatively warm. Crop levels were an average of 8.5 tons per hectare (4 tons per acre).

**Harvest:** After a particularly warm and dry growing season (due to the dry winds, many regions in Chile were destroyed by forest fires), the grapes were harvested by hand on 11th and 12th of April, 2017.

**Vinification:** Following harvest the grapes were sorted at the winery, destemmed and then crushed to tank. Fermentation occurred with selected yeasts, lasting 12 days with temperatures peaking at 32°C/91°F. Following the completion of fermentation the must was subjected to an additional 5 days of post fermentation maceration. The wine was then pressed off the skins and put into 43% new, 57% used French oak barrels for 10 months during which time it was raked and returned twice. The wine was clarified with natural egg whites prior to bottling.

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**Winemaker Notes:** Despite the warm season, this Carmenera has freshness and structure. Scents of black forest fruit and tobacco mingle with vanilla and cedary oak. Dense and concentrated, with gentle tannins and a chocolaty aftertaste.

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