



Casas del Bosque

Pinot Noir Pequeñas Producciones 2015

Wine Maker: Meinard Bloem
Appellation: Casablanca Valley
Varietal: Pinot Noir
Yields per Acre: 1.7 tons/acre
Wood treatment: French Oak Barrels
Length of barrel maturation: 18 months



Alcohol: 15%
pH: 3.55
Total Acidity: 4.95 g/L
Residual Sugar: 4.2 g/L
Volatile Acidity: 0.72 g/l

UPC#: 697412000553

Viticultural Practices: All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a hillside block facing north-east, planted in 2006 on red clay soil derived from granite. Plant material is a massal selection, low in vigour and long established in Chile under the name of "Valdivieso clone." Crop levels are an average of 3.5 tonnes per hectare (1.7 tons per acre).

After a dry and relatively warm growing season, harvest was carried out by hand in 12kg picking cases during the week of 20th April, 2015.

After arrival at the winery, the grapes were subjected to a whole cluster selection, followed by destemming (without crushing) and an individual berry selection before being gravity fed to a small open-top tank. A 5 day cold soak (at 5°C/41°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during 6 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the young wine was then drained to a mixture of new (35%) and second and third use (65%) French oak barrels for 18 months during which time it was racked twice: once in the spring (upon the completion of malolactic fermentation) and then once again shortly before bottling in October 2016.

After bottling the finished wine was aged for at least three months in our cellar prior to release.

Winemaker Notes: Rather deep color for a Pinot Noir. On the nose the oak is still rather prominent, but gradually notes of ripe red and black forest fruits appear. Medium bodied, with plush mouthfeel. The elegant tannins reappear on the finish. The wine will benefit from careful ageing, or decanting after opening. Preferably serve at 12 – 14°C.

Score(s): 90 pts Tim Atkin