



Casas de Bosque

Reserva Cabernet Sauvignon 2016

Winemaker: Grant Phelps
Appellation: Rapel Valley
Varietal: Cabernet Sauvignon
Yields per Acre: 3.6 tons/acre
Wood treatment: 100% French Oak.
Length of barrel maturation: 10 months

Alcohol: 13.5%
pH: 3.37
Total Acid: 5.2 g/l
Residual Sugar: 4.2 g/l



UPC#:697412000058

Viticultural Practices: After being hand harvested the grapes were crushed and destemmed to stainless steel tanks. The must was then warmed and inoculated with selected yeasts and fermented during 10 to 15 days with temperatures peaking at 33°C/91°F. Following the completion of fermentation the must was subjected to an additional 5 days of post fermentation maceration (to give a total of 20 days total skin contact). The wine was then pressed off skins and put to French oak barrels for 10 months during which time it was racked twice: once in the spring when it was first sulfured (following the completion of malolactic fermentation) and then once again shortly before bottling.

Winemaker Notes: Deep ruby red in color, on the nose this wine exhibits lifted notes of dark cherry, plum and espresso bean. In the mouth ample flavors of cassis, cinnamon and nutmeg dominate. Rich yet elegant tannins impart fine structure and a long finish.
