

# CASAS DEL BOSQUE®

## GRAN BOSQUE CABERNET SAUVIGNON 2014 *Alto Maipo, Chile*



### *Technical Notes*

All fruit is hand-picked. 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 over 12 days with temperatures peaking at 32°C/90°F. During fermentation, the vats were gently punched-down by hand twice daily in order to extract the ideal amount of tannin and color. 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 sulfured (following the completion of malolactic fermentation) and then once again shortly before bottling. The finished wine was then aged in bottle for three more months prior to release.

UPC CODE: 697412000362

### *About this Wine*

While Maipo has a long-standing history of producing high quality Cabernet Sauvignon, it is only recently that the wine world has begun distinguishing between Maipo Centrale (the valley floor) and Alto Maipo (Upper Maipo). Alto Maipo literally runs up into the lap of the Andes Mountains. In topography, the higher you climb, the more rocky and stony the soil becomes and the less moisture retention there is for the vines. Consequently yields are lower and fruit is more complex. Additionally, there are other factors to consider here. Cold air rolling off the mountains at night provides great respite for the vines and their elevation means they are also cooled during the day by the Pacific Ocean breezes. So, despite enjoying longer sunlight hours, the cooling effects on these vines, results in a longer ripening period and thus hang time for the fruit, ultimately ensuring better balance and complexity. This is the flagship of the Casas del Bosque brand, and if ever you needed a compelling wine to go toe-to-toe with California's elite Cabs.....this is sure to send a message!

### *Wine Analysis*

Alcohol: 14.5%  
Acidity: 6.5 g/L  
pH: 3.36 g/l  
Residual sugar: 3.7 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

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

### *Score Review*

94 pts Wine Spectator Magazine  
90 pts Wine & Spirits Magazine

