

CASAS DEL BOSQUE®

GRAN RESERVA

PINOT NOIR 2017

Casablanca Valley, Chile



Technical Notes

After fruit comes in, it underwent whole cluster selection, then destemming (without crushing) and then individual berry selection, before being gravity fed to small open-top tanks. An 8 day cold soak (41°F) ensued after which time the must was warmed and inoculated with selected yeasts (Assmanhaussen and RC212) and fermented over 18 days with temps peaking at 82°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and color. Following fermentation and total maceration time of 26 days, the wine went to barrel and was aged for a total of 11 months in French oak (25% new & 75% 2nd & 3rd use) before being bottled without filtration. Vineyard: All fruit was sourced from estate vineyards - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from 10 to 13 year old hillside blocks planted with the "Valdivieso" field selection on a red clay mixed with decomposed granite. Yields were 1.8t/acre.

UPC CODE: 697412000362

About this Wine

Casas del Bosque vineyards are located 12 kilometers from the Pacific Ocean. The region is colder than Burgundy and is a choice region for Pinot Noir at a Premier Cru level. Meinard likes the comparison of Morey St. Denis to his Gran Reserva Pinot Noir. Having worked at the Grand Cru Clos du Tart vineyard he finds similarities in the style of his wines to those in this small vineyard in the Cotes de Nuits. The Pinot Gran Reserva has some similarities with the Cote de Nuits, and most specifically with Morey-Saint-Denis. When he worked in Morey for Clos de Tart and Domaine Dujac, they tried to focus on criteria for ripeness and extraction in Pinot Noir. The older plant material in Casablanca gives similar, earthy tones, exactly what Morey is famous for. Both have impressive aromas, structure and balance. CDB is fortunate to have the Pinot Noir Clone #115, originally isolated in the Clos de la Roche Grand Cru vineyard in Morey-Saint-Denis. It adds perfume and elegance. Some Clone #777 is used as well, also originally from the Cote d'Or. Similar to the Cote d'Or, the best fruit normally comes from the lower mid-slopes of the surrounding hills in Casablanca. That said, Casablanca has more red fruit (strawberry is a frequent descriptor) than the Cote de Nuits (which has more Morello cherry).

Wine Analysis

Alcohol: 14.5%
pH: 3.54
Total Acidity: 5.7 g/L
Residual Sugar: 3.9 g/L
Volatile Acidity: 0.68g/L

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

Winemaker: Meinard Bloem
Appellation: Casablanca Valley
Varietal: Pinot Noir
Clonal Selection: #115 & #777
Yields per Acre: 1.8 tons/acre
Wood treatment: 100% French Oak.
Length of barrel maturation: 11 month

Score/Reviews

91 pts Decanter World Wine Reviews
90 pts Vinous

Ruby red in colour. On the nose intense aromas of red plum, bramble and cedar dominate with just a hint of nutmeg. In the mouth black cherry, allspice and a touch of leather are all in evidence. A well integrated oak backbone is backed-up by abundant, well-rounded tannins imparting excellent structure and length.

