

CASAS DEL BOSQUE®

PEQUEÑAS PRODUCCIONES

SAUVIGNON BLANC 2018

Casablanca Valley, Chile



Technical Notes

This vineyard is planted on a fairly steep hillside of solid (decomposing) granite that's 120 million years old – and very brittle, allowing root systems to penetrate easily. Sourced from a mixture of two clones (60% clone 107 from the “Trampa” and 40% clone 242 from the “Cantera” blocks) from hillsides plantings on decomposed granite from the Jurassic with a thin topsoil of iron-rich red clay. The blocks used in this blend were cropped at an average of 6.5 tons per hectare (2.7 tons per acre). Clone #242 shows great minerality, structure and Clone #107 lends a slight tropical note to the wine. Following the cold soaking period, 97% of this wine underwent wild fermentation in used French oak. The wine was then left on gross lees for 3 weeks before being cold stabilized, filtered and bottled. Year in and year out this is considered the best SB in South America. It might not come as a surprise that winemaker Meinard Bloem worked at both Clos du Tart in burgundy and Dr Berklin Wolf in the Mosel and is tremendously credentialed.

UPC CODE: 697412000560

About this Wine

The Casablanca Valley is climatically much like Champagne and thus quite a bit cooler than Marlborough, New Zealand, which allows these producers to keep juice on skins for 8-10 days after harvest, without fear of any oxidative development. This builds more texture and palate weight in their wine, which so many Kiwi SB's lack. In NZ, the juice is bled off the skins immediately, to avoid oxidation (due to warmer harvest conditions) – hence the leaner mid palate and thus more elevated back palate acid structure. The French clones #242 and #107 that are planted on this property, are great for showcasing terroir and given that this vineyard is planted on a mountain slope that is comprised of 120 million year old solid granite, from the Cretaceous period, it seemed like a good idea to try and get that minerality to express itself in the wine. Wild ferments and minimal interventionist approach to winemaking here, has produced a wine that truly speaks to soil and microclimate from which it came. No wonder this is routinely the #1 SB in South America.

Wine Analysis

Alcohol: 13.5%
Acidity: 5.8 g/L
pH: 3.27
Residual sugar: 2.34 g/L

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

Wine Maker: Meinard Bloem
Appellation: Casablanca Valley
Varietal: Sauvignon Blanc
Yields per Acre: 2.9 tons/acre
Clones planted: #242, #107 and #UCD1 (Davis clone)
Wood treatment: Stainless steel tanks

Scores/Reviews:

94 pts Descorchados
92 pts Tim Atkin
90 pts James Suckling
90 pts Decanter World Wine Awards

