

CASAS DEL BOSQUE®



Reserva *Carmenere 2018*

Technical Notes

Fermentation occurred quickly; temperatures reached 29°C. The wine was left to macerate for an additional 5 days, for added structure and longevity. Half the resulting wine underwent malolactic in barrels, where it was left to age for an average time of 6 months, the other half was kept in tanks. The wine was finally assembled, fined with natural egg whites, filtered and bottled. 11.500 cases were produced. Deep red with a garnet hue. Aromas reminiscent of black cherries, plums, and dry leaves are complemented with notes of chocolate and spice from the French oak barrels the wine was aged in. This Carménère is soft and plump, with supple tannins and good length.

UPC CODE: 8697412000591

About this Wine

Carménère fruit from the middle reaches of the Rapel Valley, grown on the hillsides, overlooking the rivers Tinguiririca and Cachapoal. This vintage includes a small percentage of Syrah, to enhance the spicy and black-fruit character of Carménère. A very warm and dry season, the grapes were harvested much earlier than usual, at the beginning of April. Only a small crop was brought in, due to early flowering and spring frosts. Upon arrival at the winery, all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts.

Wine Analyses

Alcohol: 13.5%
Acidity: 3.7 g/L
pH: 4.7 g/l
Residual sugar: 3.6 g/l

VEGAN FRIENDLY
SUSTAINABLE
ORGANIC
BIODYNAMIC

Wine Maker: Meinard Bloem
Appellation: Rapel Valley
Varietal: Carmenere
Yields per Acre: 3.6 tons/acre
Wood treatment: Stainless steel tanks.
Length of barrel maturation: 6 months

Score Review

