

# CASAS DEL BOSQUE®

RESERVA CHARDONNAY 2019

*Casablanca Valley, Chile*



## Technical Notes

This Chardonnay comes from Casas del Bosque's own estate in Casablanca, making it a single vineyard wine. The blocks from which the grapes come from are planted on yellow, sandy loams, and are actually a mix of ungrafted "Mendoza" clones and grafted French clones. After the 2020 harvest, the grapes were destemmed and crushed to a pneumatic press. The resulting juices were then left to cold settle for a night and the following day racked to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 59 and 64°F. Following fermentation, 25% of the young wine was transferred to French oak barrels and underwent malolactic fermentation. The remainder was left on the gross lees, before blending the final wine. It was then clarified, cold stabilized and filtered. The first bottling occurred on January 30th, 2020. Total production was of 7.200 cases.

UPC CODE: 697412000034

## About this Wine

This Estate Bottled Chardonnay is a great example of what Casas del Bosque stands for when it comes to their winemaking philosophy. Much has been said about the dichotomy of oak vs. fruit when it comes to Chardonnay, with exponents such as Russian River in California and Chablis in France often presented as polar opposites. In Casablanca Valley, with its exceptional cool climate and sandy soils, the winery strives to make a wine that is not just respectful of the fruit, but respectful of Casablanca fruit; that is, a faithful reflection of the terroir. With just about 25% of the wine going through barrel ageing and malolactic fermentation, the goal is to show balance of oak, fruit, acidity and freshness. Quince notes are a frequent descriptor, with zesty acidity and minerality being a consistent trait vintage after vintage. Sure, if you like a more oaked style, you can always go for the Gran Reserva; but for a fresh and tangy pour, this Reserva is an excellent choice.

## Wine Analysis

Alcohol: 13.5%  
Total Acidity: 6.2 g/L  
Residual Sugar: 2.5 g/L  
Free SO<sub>2</sub>: 35 ppm at bottling

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

## Climate/Terroir Conditions

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Planted between 1993 and 2014, equipped with drip irrigation. Crop levels are an average of 7 tons per hectare (3.2 tons per acre). Frequent foggy mornings, warm days and cool nights characterize the valley. Average temperatures in summer are 66°F and in winter 51°F. Mean diurnal shifts in March are 51°F. Yearly rainfall is around 380 mm, falling mostly between May and September.

## Tasting Notes/Reviews

Aromas of lemon and green plums, with a hint of toasted bread. Lively and dry, with a creamy mouthfeel and a medium long length.

Ideally served at 43 – 46°F with shellfish, crustaceans (crab is a favorite in Chile) and poultry. Herbs and spices like sage, tarragon and nutmeg. Grilled zucchini, mushrooms and creamy cheeses like vacherin, époisses or burrata.

90 points by Patricio Tapia Descorchados.

