

# CASAS DEL BOSQUE®

RESERVA PINOT NOIR 2018

*Casablanca Valley, Chile*



## Technical Notes

This wine comes from a selection of fruit from ungrafted vines planted between 1999 and 2008 in our vineyard in the western-most reaches of the Casablanca Valley. Mainly sourced from hillside blocks planted on iron-rich red clay, mixed with decomposed granite. The vines were cropped at an average of 12 tons per hectare (4.8 t/acre). On arrival to the winery, all grapes were destemmed and crushed to open-top tanks. The must was then cold soaked for 2-3 days, before fermentation started spontaneously, with temperatures peaking at 90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and color. Following the completion of fermentation, the wine was drained off (after a total maceration time of 14 days or less) and transferred to barrels. The wine was aged for an average of 6 months in second to fifth-use French oak barrels before being blended, fined and bottled with minimal filtration. The first bottling occurred mid-August 2019. A total of 8.600 cases were produced.

UPC CODE: 697412000584

## About this Wine

After initial experimentation with Merlot in the early 90's, Casas del Bosque soon realized that the ideal cool climate red to plant in its own vineyard in Casablanca was Pinot Noir. Even though spring frosts are a common thing in the valley, the ever popular Dijon clones planted since the early 2000's have flourished in a way that continues to amaze year after year. This Reserva Pinot Noir intends to be light and as fruit forward as possible, while remaining truthful to the refreshing acidity that the sandy soils and ocean breezes help develop in Casablanca. High quality, value priced Pinot Noir is always appreciated and this wine has made lots of friends around the globe as a result. The 2018 vintage was awarded 90 points by James Suckling, saying: "Freshly picked raspberries and cranberries with a herbal edge. Quite sappy, light and easy on the palate with a tangy, sapid finish. Concise. Drink now."

## Wine Analysis

Alcohol: 14%

pH: 3.62

Total Acidity: 5.0 g/L

Residual Sugar: 2.2 g/L

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

## Climate/Terroir Conditions

Frequent foggy mornings, warm days and cool nights characterize the valley. This vintage comes from a particularly cool and dry summer, with the harvest being carried out between March 1st and April 8th. The average temperatures in summer are 66°F and in winter 51°F. Mean diurnal shifts in March were around 55°F. Yearly rainfall is around 15 inches, falling mostly between May and September.

## Tasting Notes/Reviews

Bright ruby in color with a garnet rim. Ripe strawberries, cherries and caramel on the nose, complemented by savory aromas of hay and licorice. Supple, with silky tannins and just enough acidity to keep the wine lively. Clean and pleasant finish. Ideally served at 57-61°F with hams and various charcuterie, as well as sushi tempura.

90 points James Suckling.

