

# CASAS DEL BOSQUE®

‘GRAN RESERVA’

CHARDONNAY 2018

*Casablanca Valley, Chile*



## Technical Notes

This is a single vineyard wine from Casas del Bosque’s own estate in Casablanca. It is made entirely from ungrafted vines of the Mendoza clone, planted between 1997 and 2003, whose main characteristic is that it produces low yields of small, thick-skinned berries. The grapes are grown on “Tapihue” sandy loam and “Santa Rosa” clay loam soils, which correspond to different blocks of the same vineyard. Upon arrival at the winery, all grapes were first destemmed and crushed with a pneumatic press. The resulting juices were racked to stainless steel tanks, inoculated with selected yeasts and gravity fed to a mixture of 2nd to 5th use French oak barrels. Temperatures during the fermentation in barrel peaked at 78°F. After fermentation, the wine underwent a partial malolactic fermentation in the same barrels – wine was sulfured before completion to better preserve some of the malic acid. Bâttonage was carried out weekly during the first month, and then three times during the following 10 months. After a total of 11 months in barrel, the wine was gently racked to tank to be stabilized and filtered. Bottled on November 8th, 2018, a total of 1.770 cases were produced.

UPC CODE: 697412000195

## About this Wine

Casablanca has always been considered a cool climate winemaking region; however, there was a lot of experimentation in the 90’s regarding which varieties were better suited for the valley. Today, Sauvignon Blanc and Pinot Noir are some of its most famous exponents, but in the early 2000’s this “mysterious micro-climate ideal for Chardonnay” was all the rage in the Chilean wine scene. This Gran Reserva Chardonnay was made with a radically different mindset than its Reserva cousin. Whereas with the latter Casas del Bosque aims for a more fruit-forward, zesty and fresh kind of Chardonnay, with the Gran Reserva the idea is to please a crowd who enjoys a creamier, more “oaky” style. The 2018 vintage was fermented in barrels to achieve a better integration of wood and wine, while also undergoing a tightly controlled malolactic fermentation in order not to overdo the style. The result is a wine that rewards with texture and richness, but does so without compromising its Casablanca identity.

## Wine Analysis

Alcohol: 13.8%

pH: 3.24

Total Acidity: 5.25 g/L

Residual Sugar: 2.2 g/L

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

## Climate Conditions

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley, at an altitude of 800 feet, and just 11 miles from the ocean. The estate was planted between 1993 and 2014, and is equipped with drip irrigation. Crop levels are an average of less than 2 tons/acre. Frequent foggy mornings, warm days and cool nights characterize the valley. Fruit is usually picked at night, with an ambient temperature of around 47°F.

## Tasting Notes/Reviews

90 pts Descorchados (Patricio Tapia)

Pale straw in color. The nose has dried apricots, lemon, and gun flint. The barrels add hints of hay and caramel. On palate the wine is tense, creamy and full bodied, with a fresh, long finish.

