

CASAS DEL BOSQUE®

GRAN RESERVA CARMENERE 2019

Cachapoal Valley, Chile



Technical Notes

The grapes for this wine come from loamy, alluvial, well-drained soils around the Cachapoal River, which sits within the greater Rapel Valley. Upon arrival at the winery, all grapes were destemmed, table sorted and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly; temperatures reached peaks of 90°F. The wine was then left to macerate for an additional 7 days, for added structure and longevity. The resulting wine underwent malolactic fermentation in French oak barrels, of which 20% were new, and it was left to age for 10 months. The wine was finally assembled, filtered and bottled. 1.400 cases were produced.

About this Wine

Chilean Carménère has quite a following around the world, and for consumers who enjoy this particular variety, it's all about the earthy notes and spiciness that make this wine so interesting. The most famous area for this grape is the broader Rapel appellation; however, for their Gran Reserva, Casas del Bosque sources the grapes from longtime growers located in the more specific Cachapoal Valley, where the most highly commended and awarded Carménères come from. The 2019 Gran Reserva Carménère in particular comes from Almahue in the Peumo sub-appellation. Since the season was particularly dry, fruit concentration was exceptionally good, which meant that in order to obtain the level of ripeness and structure that consistently characterizes this wine, the time in oak barrels was shortened by about two months versus the previous vintage. The result is a wine with great concentration and a seamless wood integration, which at the same time gives a pretty good idea of what the terroir in Almahe tastes like.

UPC CODE: 697412000089

Wine Analysis

Alcohol: 14.0%
Total Acidity: 6.1 g/L
Residual Sugar: 2.0 g/L
Free SO₂: 36 ppm at bottling

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

Climate Conditions

The fruit is sourced from an area called Almahue, long recognized for the quality of its Carménère, and part of the famed Peumo sub-region of Rapel. Planted sometime in the early 90's, the crop yields were less than 10 tons per hectare for this vintage (4.5 tons per acre). Warm days and cool nights characterized the season. Average temperatures in summer were 71°F, and in winter 52°F. Mean diurnal shifts in March are 63°F. Yearly rainfall is 315 mm on average, falling mostly between May and September; however, this particular season was exceptionally dry.

Tasting Notes/Reviews

Plummy and ripe, with a hint of tobacco and spice. The mouthfeel is ample, with mouth-coating tannins and a long and pleasant finish.

Ideally served at 60-65°F. This wine is a favorite with traditional Chilean cuisine featuring onions, sweet peppers and raisins. It also pairs extremely well with savory dishes containing soy sauce and including pork, duck or vegetables. Cheeses with a hint of sweetness such as Gruyere or Chanco.

92 pts - Patricio Tapia, Descorchados.

