

CASAS DEL BOSQUE®

GRAN RESERVA PINOT NOIR 2018 *Casablanca Valley, Chile*



Technical Notes

Casas del Bosque's own vineyard is located within the coolest, westernmost reaches of the Casablanca Valley, at about 250 meters of altitude, and just 18 kilometers away from the ocean. These grapes are grown on hillside blocks facing from north-east to north-west, all of them planted between 2000 and 2010 and equipped with drip irrigation. The soils are red, iron-rich and granitic, and crop levels average 8 tons per hectare (3.5 tons per acre). Following hand harvesting and bunch selection back at the winery, all fruit was destemmed and cold soaked for 3-4 days. Spontaneous fermentation occurred in open-topped tanks, which were plunged by hand twice every day. After that, the young wine was drained to used French oak barrels for 12 months. Racking occurred twice: once in the spring, upon the completion of malolactic fermentation, and the second time for the final barrel selection. The wine was then kept in tanks on its fine lees until it was ready for filtration and bottling. 3,400 cases were produced.

UPC CODE: 697412000362

About this Wine

Casablanca Valley is a wonderful place for cool climate varieties, and while the climate and soils make it an ideal spot for Burgundy grapes, you still need some expertise in order to successfully grow one of its trickiest exponents - Pinot Noir. Luckily, head winemaker Meinard Bloem has learned a thing or two from his experience in the Cote d'Or. In his own words: "The older plantings in Casablanca give similar, earthy tones, much like what Morey-Saint-Denis is famous for. That said, Casablanca has more red fruit (strawberry is a frequent descriptor) than the Cote de Nuits (morello cherry). Both wines have impressive aromas, structure and balance." In full Burgundian tradition too, Meinard has worked with local coopers in Chile to develop the perfect custom barrels for this particular wine. While we make no claims that Casablanca Valley tastes like Burgundy, or that it seeks to compete qualitatively, it's impressive to note that deliciousness such as this, can be had for a mere \$20.

Wine Analysis

Alcohol: 14.2%
pH: 3.6
Total Acidity: 5.7 g/L
Residual Sugar: 2.5 g/L

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

Climate/Terrior 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 and April. The average temperatures in summer are 66°F and in winter 51°F. Mean diurnal shifts in March were around 56°F. Yearly rainfall is around 380 mm, falling mostly between May and September.

Tasting Notes/Reviews

Strawberries and dried plums on the nose, with hints of toast and spice. Medium bodied, concentrated but balanced, with moderate tannins. Clean and slightly warm finish.

Ideally served at 54-57°F with duck and other game birds, casseroles or stews like beef bourguignon. Cheeses like Gruyere, Taleggio or Fontina.

