

CASAS DEL BOSQUE

RESERVA SAUVIGNON BLANC 2020

Casablanca Valley, Chile



Technical Notes

This Sauvignon Blanc comes from Casas del Bosque's own estate in Casablanca, making it a single vineyard wine. However, that concept does not mean it's a "homogenous recipe"; on the contrary, the final blend benefits from a diversity of both rootstock and soils. With a mix of vines of approximately 70% clone UCD1, 20% clone 242, and 10% clone 107, as well as three distinct soils found throughout the vineyard (black clay, red clay loam and sandy loam soil of granitic origin), the real challenge here is to balance each component to achieve a consistent wine style.

After the 2020 harvest, the grapes were destemmed and crushed on a pneumatic press. The resulting juices were left to cold settle for 1-5 days before being racked to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 12 and 18°C. Following fermentation the young wine was left for a few weeks on its gross lees without stirring. After blending the wine was clarified, cold-stabilized and filtered. The first bottling occurred on August 25th, and the total production reached 26.000 cases.

UPC CODE: 697412000027

About this Wine

Casas del Bosque does an exceptional job with everything they produce; however, if you ask around any specialist store or top restaurant in Chile, what immediately pops up as the winery's specialty is their Sauvignon Blanc. It's not surprising really; the cool climate and light soils in Casablanca Valley, with strong influence from the Pacific Ocean, set the background for this magnificent Estate Bottled, Reserva Sauvignon Blanc. And it's not just a local thing; this particular wine is the most successful export of the winery, making it a worldwide referent when it comes to Sauvignon Blanc. The 2020 vintage comes from a warmer year than usual in Casablanca, which Casas del Bosque managed to balance extremely well, showcasing notorious floral aromas without losing the characteristic acidity and freshness of their flagship variety. A consistent and surprisingly complex wine.

Wine Analysis

Alcohol: 13.5%
Total Acidity: 7.4 g/L
Residual Sugar: 2.5 g/L
Free SO₂: 40 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 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C. Yearly rainfall is around 380 mm, falling mostly between May and September.

Tasting Notes/Reviews

Pale straw with green reflections. This being a warmer vintage, the aromas are more floral and citrusy than usual, with a note of hay. On palate the wine is dry and crisp, with clean, apple flavors and refreshing acidity. Finishes long.

90 pts James Suckling - A medium-bodied, fruity white with grapefruit-zest, guava and green-pear aromas. Creamy, dry and flavorful with bright acidity. Drink now. Screw cap.

