

# CASAS DEL BOSQUE®

## ROSÉ - PINOT NOIR 2020 Casablanca Valley, Chile



### Technical Notes

This single vineyard Rosé is made with Pinot Noir grapes planted on the coolest, western-most reaches of the Casablanca Valley. Grown on hillside blocks facing from north-east to north-west, the vines were planted between 2006 and 2008 and have now reached maturity. Crop levels are an average of 5 tons per hectare (2.2 tons per acre). After a particularly dry year (where luckily the spring frosts did not have a noticeable impact in that part of the valley), the fruit gained a lot of concentration, which was gently rounded by the barrel fermentation, without losing the freshness and acidity inherent to the Casablanca terroir. The fruit is harvested by hand and the whole bunches are pressed directly, with the resulting juices left to cold settle overnight in steel tanks. After that, they are racked and inoculated with a selection of special yeasts. Once fermentations starts, the must is transferred to used French oak barrels to complete fermentation. The wine is then sulfured and racked back to tanks and kept on its fine lees until ready for filtration and bottling. 1.650 cases were produced.

UPC CODE: 697412000751

### About this Wine

Born from grapes of both a massal selection and Dijon clone 777 blocks, this particular Casablanca Pinot Noir Rosé has a lot in common with Sancerre Rosé. While the soils are different in both areas, they do specialize in similar varieties. And as a fun fact, both regions produce excellent goat cheese to pair with their wines! Sancerre became an AOC for red and Rosé wines in 1959, whereas Casablanca became a viticulture area in 1994. However, the Pinot-planted surface of the latter has already surpassed its French counterpart. The maximum yields for Sancerre are around 55hl/ha, whereas in Casablanca it rarely exceeds the 45hl/ha. This often results in wines that are more concentrated. A radical difference though, comes from barrel management. While Sancerre Rosé is rarely fermented or aged in barrels, Casas del Bosque uses some of its used red wine barrels to (shortly) ferment the Rosé, for increased palate weight and aromatic complexity. The 2020 vintage is an excellent example of these traits, as it is the result of an outstanding harvest.

### Wine Analysis

Alcohol: 13%  
Total Acidity: 7.7 g/L  
Residual Sugar: 2.9 g/L  
pH: 3.50

- ✓ 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

Pale pink color reminiscent of onion skin. Delicately fruity with hints of strawberries, watermelon and wet stone. Bone dry, with ample body and refreshing acidity. Ideally served at 41 - 46°F with smoked fish, fresh goat cheese salad, vegetable tempura or sushi.

90 points by Patricio Tapia – Descorchados

