

CASAS DEL BOSQUE



RESERVA CABERNET SAUVIGNON 2019 *Rapel Valley, Chile*

Technical Notes

This Cabernet Sauvignon comes from the foothills of the Andes mountains and the middle reaches of the Rapel Valley. It is grown on the hillsides overlooking the river Cachapoal. Stony soils, clear skies and cool nights help grow concentrated fruit with excellent tannin content. Upon arrival at the winery, all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly and temperatures reached peaks of 32°C. The wine was left to macerate for an additional 7 days, for added structure and longevity. Half the resulting wine underwent malolactic fermentation in barrels, where it was left to age for an average time of 6 months, and the other half was kept in tanks. The wine was finally blended, filtered and bottled.

UPC CODE: 697412000058

About this Wine

A common expression heard in the wine industry is “Cabernet is King”. However, there are several different styles and approaches to Cabernet Sauvignon, so even if you narrow down your consumption to this particular grape, there is a very wide array to choose from. Casas del Bosque’s Reserva Cabernet Sauvignon aims to be an affordable, easy for everyday drinking kind of Cabernet. Sure, the tannic structure is there, but on a milder notch than what you would find on the Gran Reserva. There is a notorious presence of red and black fruit, with the spicier side gently tamed by the French oak. The secret comes from the origin of the grapes, planted mainly in the “Entre Cordilleras”, lower part of the Rapel Valley, as opposed to the Gran Reserva, which comes from the Andes foothills in Maipo. The result is a different style for the same grape, which will probably appeal to a broader audience.

Wine Analysis

Alcohol: 14.1%
pH: 3.58
Total Acidity: 6.2 g/L
Residual Sugar: 3.9 g/L
Free SO₂: 38ppm at bottling

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

Climate/Terroir Conditions

Warm days and cool nights throughout the season. Average annual temperatures are around 16°C (61F) with very large diurnal shifts in March, the month before harvest. Yearly rainfall is over 600mm on average, falling mostly between May and September.

Crop levels are less than 10 tons per hectare (4.5 tons per acre)

Tasting Notes/Reviews

Black currants, plums, and a hint of mint. Notes of tea and spice. Medium bodied, fresh, with firm tannins that warrant further cellaring. Almost any red meat, especially served rare, is going to be a good match. Most hamburgers and empanadas will also pair well, depending on the other ingredients. Cheesy, grilled polenta or Portobello mushrooms with butter and garlic. Hard cheeses such as cheddar, mimolette or gouda.

89 pts – Vinous (Joaquin Hidalgo)

