

CASAS DEL BOSQUE

RESERVA SAUVIGNON BLANC 2021

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 2021 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 lees without stirring. After blending the wine was clarified, cold-stabilized and filtered. The first bottling occurred in early August, and the total production reached 25.000 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 sandy soils in Casablanca Valley, combined with a 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 this variety. The 2021 vintage is the result of two consecutive years of head winemaker Alberto Guolo working closely with New Zealand consultant Sam Harrop, MW. After a 2020 vintage that came from a particularly warm year in Casablanca (which did not hinder the wine's capability of earning a couple of 90+ reviews), the 2021 growing season was closer to a normal year, which feels much appreciated. The aromatic components, natural acidity and the texture of the wine are superb, and give shape to a world class Sauvignon Blanc.

Wine Analysis

Alcohol: 13.5%
Total Acidity: 8.0 g/L
Residual Sugar: 2.0 g/L
pH: 3.3

- ✓ 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

Pale straw with green reflections. This Sauvignon Blanc has elegant aromas of citrus fruit, boxwood and a hint of white flowers as well as Casablanca's signature note of jalapeño. On palate, the wine is dry and crisp, with clean, citrusy flavors and a refreshing acidity. Finishes long. Ideally served at 6 – 8°C with seafood like ceviche, oysters or grilled fish. Herbs like lemon grass, cilantro or basil. Green olives, chutney and all kinds of goat's cheese.

Scores

90 pts Vinous (Joaquin Hidalgo)
90 pts James Suckling

