

CASAS DEL BOSQUE

GRAN RESERVA PINOT NOIR 2020

Casablanca Valley, Chile



Technical Notes

Casas del Bosque's own vineyard is located within the coolest, westernmost reaches of the Casablanca Valley. The area is known as Las Dichas, and lies just about 11 miles 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 5 tons per hectare (2.5 tons per acre). Upon harvest, all fruit is destemmed and cold soaked for 3-4 days. Spontaneous fermentation occurred in open-topped tanks, with the vats being hand-plunged twice every day. The total cuvaion was two weeks at most. Malolactic fermentation was induced inoculating the wine with selected lactic bacteria.

The young wine was drained to new (5%) and second use (25%), water-bent American oak barrels for 10 months. The rest was aged in third to fourth use French oak barrels and a German oak cask. The wine was then racked and kept in tank, clarified with inactivated yeasts during additional 8 months until ready for filtration and bottling. A total of 2.300 cases were made.

UPC CODE: 697412000362

About this Wine

Casablanca Valley is a wonderful place for cool climate varieties, and while 2020 proved more challenging because of an abnormally hot summer, the winemaking team at Casas del Bosque was up to the task. Making use of custom made barrels and large vats, chief winemaker Alberto Guolo managed to add complexity and additional layers to the wine without overly interfering with the fruit freshness and acidity. The result is a ripe Pinot Noir that still shows the acidity and minerality inherent to Las Dichas in Casablanca.

Wine Analysis

Alcohol: 13.5%
Total Acidity: 6.5 g/L
Residual Sugar: 2.3 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 18.9°C and in winter 10.7°C. Mean diurnal shifts in March were around 13.1°C. Yearly rainfall is around 380 mm, falling mostly between May and September.

Tasting Notes

Sweetly fruited with strawberries, raspberries and orange peel on the nose and hints of cinnamon and toasted coconut. Medium bodied, fresh and balanced, with good acidity and moderate tannins.

Scores

90 pts. Joaquín Hidalgo – Vinous
90 pts. Patricio Tapia – Descorchados
Bronze – International Wine & Spirits Competition

