

CASAS DEL BOSQUE

ROSÉ - PINOT NOIR 2022

Casablanca Valley, Chile

Technical Notes

This single vineyard Rosé is made with Pinot Noir grapes planted in the "Las Dichas" Side of Casablanca Valley, the coolest, westernmost reach. Grown on hillside blocks facing from north-east to north-west, the vines were planted between 2006 and 2008 and are equipped with drip irrigation. Crop yields average 7 tons per hectare/3 tons per acre. The fruit was harvested by hand with the whole bunches going through a selection table. After that they are pressed directly using only the free run juice and the press juice until 0.6 bar. The resulting juices are left to rest overnight and then racked and inoculated. Part of the must undergoes an enzymatic process called "cold-juice stabilization", where the lees are stirred for a couple of days in order to augment the presence of aromatic precursors. A 15% of the final blend was fermented on native yeasts inside concrete eggs. After fermentation, the wine was sulfured and racked back to tanks, where it remains in contact with its lees until ready for filtering and bottling. 3,500 cases were produced for the 2022 edition

UPC CODE: 697412000751

About this Wine

Born from grapes of both a massal selection and clone 777 blocks (one of the "Dijon" clones), this particular Casablanca Pinot Noir Rosé has a lot in common with Sancerre Rosé. The soils are different in both areas, that's true; but they do specialize in similar varieties. Casablanca is more widely planted than its French counterpart is, but while yields for Sancerre are usually around 55hl/ha, in Casablanca they rarely exceed the 45hl/ha, resulting in more concentrated Pinots. Fun fact: both regions produce excellent goat cheese to pair with their wines! After a successful 2021 release in which winemaker Alberto Guolo removed oak barre; fermentation altogether from the final blend (resulting in an extremely fresh and fruity wine), this year he experimented with some new toys in the winery. The result is acquired concrete eggs were partly used to ferment some of the blend, adding an increased volume sensation in the palate. This added complexity is intended to expand the wines versatility far outside the "light summer terrace pour" as it becomes a more gastronomic choice.



Wine Analysis

Alcohol: 13.5%
Total Acidity: 7.75 g/L
Residual Sugar: 2.8 g/L
Volatile Acidity: 0.3 g/l

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

Climate Conditions:

Frequent foggy mornings, warm days and cool nights characterize the valley. The average temperatures in summer are 18.9°C/66°F and in winter 10.7°C/51°F. Mean diurnal shifts in March were around 13.1°C/56°F. Yearly rain average 380mm, falling mostly between May and September (although there is an ongoing drought that has affected the valley in the last couple of years).

Tasting Notes

A very pale hue of pink. Delicately fruity with hints of strawberries and petrichor. Bone dry, with ample body and refreshing acidity. A naturally high concentration of phenylethanol results in characteristic notes of roses that give the wine a unique identity - and are the "reason why" of the ideal design. Ideally between 5 to 8°C/41 to 46°F. Quite versatile, it can pair aperitifs as well as smoked fish, goat cheese salads, vegetable tempura, sushi and pasta "fredda". Crab-filled tortelloni are a favorite pairing for the winemaker.

Scores/Reviews

91 pts Vinous (Joaquin Hidaslgo)
90 pts Wine enthusiast (Best Buy)
90 pts James Suckling

