

# 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 US tons per acre.

The fruit is harvested by hand with the 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 stabulation”, 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 is 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 barrel 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 recently acquired concrete eggs were partly used to ferment some of the blend, resulting in a wine that maintains a balanced acidity, fruitiness and freshness, while adding an increased volume sensation in the palate. This added complexity is intended to expand the wine’s 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

Volatlie Acidity: 03 g/l

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

## Terroir

Frequent foggy mornings, warm days and cool nights characterize the valley. The average temperatures in summer are 66°F and in winter 51°F. Mean diurnal shifts in March were around 6°F. Yearly rainfall is around 380 mm, falling mostly between May and September (although there is an ongoing draught 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, rose petals and rhubarb. Bone dry, with ample body and refreshing acidity. Ideally served at 41 - 46°F with smoked fish, salmon ceviche, fresh goat cheese salad, vegetable tempura or sushi.

## Scores

91 pts Vinous (Joaquin Hidalgo)

90 pts Wine Enthusiast (Best Buy)

90 pts The Wine Advocate

90 pts James Suckling

