

CASAS DEL BOSQUE



RESERVA CHARDONNAY 2022

Casablanca Valley, Chile

Winemaker: Alberto Guolo

Origin: Single Vineyard at Casas del Bosque's Estate, Casablanca.

Soil/Terroir: Mostly sandy soils, with some hillside loam. The vineyard is located 18 km/11 miles from the Pacific Ocean at an altitude of 250m/820ft.

Vineyard and Climate Conditions: Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Crop levels reach an average of 7 tons per hectare (3.2 US tons per acre). Frequent foggy mornings, warm days and cold nights. After a dry Winter with less precipitations than average, Spring frosts were milder than previous years causing less damage. The ripening season was characterized by high daylight temperatures and many sunny days. The Chardonnay harvest began on the last week of March.

Winemaking: After the harvest, the grapes were destemmed and crushed to a pneumatic press. The resulting juices were then left to cold settle for a night and the following day racked clean to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 12 and 18°C. Ageing took about 8 months, with 5% of the volume going into new French oak barrels, 25% on second use ones, and 15% in concrete eggs. The rest of the blend remained in contact with its lees on stainless steel tanks. After blending, the wine was clarified, cold-stabilized and filtered. Total production reached 11,000 cases.

UPC CODE: 697412000034

Wine Analysis

Alcohol: 13.5%

Total Acidity: 7.2 g/l

Residual Sugar: 0.32 g/l

Volatile Acidity: 2 g/l

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

Service:

Ideally between 6 to 8°C. Pairs wonderfully with “quatre-formaggi” pasta, as well as light vegetable pizzas. Strongly recommended with grilled octopus or greasy fishes, such as salmon on shellfish sauce. Great aperitif wine.

Tasting Notes:

Pale yellow with green hues. The nose is expressive and complex; there are notes of white peach and citric fruit such as tangerine and lime. An outstanding floral component in the shape of notes of chamomile flower. The bouquet is complemented by sweeter notes from wood ageing such as spice and vanilla, which playfully hides behind the varietal expression. On palate the wine shows equilibrium, balancing acidity, volume and structure. The flavors are coherent with the aromas. A medium persistency and a medium-high acidity are typical traits from Las Dichas, the coldest side of Casablanca Valley.

