

CASAS DEL BOSQUE

GRAN RESERVA SYRAH 2022

Maipo Valley, Chile



Technical Notes

This wine comes from a selection of fruit from ungrafted vines planted between 2000 and 2010 in Casas del Bosque's own vineyard in Las Dichas: the coolest, westernmost reach of Casablanca Valley. Mainly sourced from red, iron rich granitic soils and blocks equipped with drip irrigation, these vines were cropped at an average of 7 tons per hectare (3.1 US tons per acre). On arrival to the winery, the fruit was destemmed and cold soaked for three days. Fermentation occurred thanks to selected yeasts on open topped tanks, which were hand-plunged twice daily. 25% of the final blend spent 12 months in new French oak 225L barrels. 75% of the blend was aged for 12 months in 2nd to 3rd use French oak barrels. The blend was then realized in stainless steel tanks and fined with inactivated yeasts. 2,580 cases were produced.

About this Wine

Back in the 90's, Syrah in Chile was commonly grown as a grape to be blended into Carmenere or Cabernet Sauvignon, and thus a lot of it was planted on the same warmer valleys like Maipo or Colchagua. Luckily, some visionary vine growers such as the Cúneo family who founded Casas del Bosque began planting in cooler places such as Casablanca Valley, which eventually became a flagship exponent of "cool climate Syrah".

The Gran Reserva is a perfect example of everything this style should have: on one hand, there is concentration, ripeness, and a flavor palette that speaks "Grand cru" thanks to the vines being planted on a slope slightly protected from the direct impact of ocean breezes coming into the valley. On the other, you can find a remarkable acidity that brings freshness and a lively expression of the site, as the 2022 vintage had a fairly cold & dry growing season.

UPC CODE: 6 97412 00036 2

Wine Analysis

Alcohol: 14%
Volatile Acidity: 3.57g/l
Total Acidity: 6.7 g/l
Residual Sugar: 2.3 g/l

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

Climate Conditions

The 2021 winter was dry (only 100mm of rain), followed by a warm summer, and then a rather cool beginning of fall season. A dry winter meant less water to irrigate during the summer – so, from a phytosanitary point of view it was a very healthy vintage with low disease pressure. The only real challenge was to make a wine that delivers complexity as opposed to just power.

Reviews / Awards

"Quite smoky with some garden herbs, pepper, olive, bacon and bramble leaf alongside ripe red plum. Appealing and juicy."

- Decanter, **93 points**

92 Points - James Suckling
90 Points - Wine Enthusiast

