

VIN A
CASAS DEL BOSQUE
FAMILY PASSION WINES



LA CANTERA
SAUVIGNON BLANC 2024

Casablanca, Chile

Technical Notes

This single vineyard wine comes from Casas del Bosque's estate, located within "Las Dichas" in Casablanca Valley: the coldest, westernmost side. The vines were planted between 2003 and 2014, and are equipped with drip irrigation. Crop levels average 7 tons per hectare (3.4 tons per acre). The grapes for this wine were crushed to a pneumatic press, and only the free run juice was used. This is then submitted to "stabilization": an enzymatic process in which the lees are stirred many times per day during at least five days at a controlled temperature, in order to enhance the extraction of aromatic precursors without overextracting bitterness. Natural fermentation occurs relatively quickly, but the young wine spends 2 months of élevage over its wild, inactivated yeasts before being blended. After blending, the wine was clarified, cold stabilized and filtered. The first bottling took place on July 9, 2024, and total production was 7,500 cases.

UPC Code: 6 97412 00009 6

About this Wine

Casas del Bosque's flagship variety is undoubtedly Sauvignon Blanc. Their Reserva is, year after year, a great reflection of Casablanca style. However, in 2019 they set out to work with Master of Wine Sam Harrop, a New Zealand consultant, in order to refine a wine that is more about the tropical aspects of Sauvignon Blanc. They spot chosen to source the grapes was "La Cantera"; a slope near the quarry that gives the wine its name. The iron rich, granite soils make for an ideal place to grow clone 242, which has been traditionally associated with displaying less pyrazine (the "greener notes") than other popular clones such as UCD-1, which is widely planted in Marlborough. By pruning in a way that enhances sunlight exposure, as well as submitting the wine to specific winemaking techniques, the resulting nose sets this wine apart from the rest of the portfolio. Winemaker Alberto Guolo explains that the idea behind is to create "Thiol layers", enhancing three Thiolic compounds in particular: 4MMP (associated with Boxwood notes), 3MH (citrus, grapefruit) and especially 3MHA (associated with passion fruit notes, which explains this plant's flower display in the label).

Wine Analysis

Alcohol: 13.4%
Acidity: 7.1 g/l
Volatile Acidity: 0.3 g/l
Residual Sugar: 1.9 g/l

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

Climate Conditions

Frequent foggy mornings, warm days and cool nights characterize the Casablanca Valley. The winter had more rains than in previous years, with an average of 300 mm of rainfall. The spring was frost-free, but very cold, which affected the fruit set stage. A summer with good solar radiation and no rain helped to achieve perfect ripeness and health of the grapes. 100% of the fruit was machine harvested at night between the last week of March and the first week of April.

Scores/Reviews

"The centerpiece of The Botanic Series is the 2024 Botanic Sauvignon Blanc La Cantera, the only vineyard-designate wine in the range. It opens with flashy aromas of grapefruit, lime zest and passionfruit. The palate is bright and focused, finishing equal parts citrus-tinged and creamy."

90 Points - Wine Advocate

90 Points - Wine Enthusiast

