

VINIA
CASAS DEL BOSQUE
FAMILY PASSION WINES



COLLECTION
CHARDONNAY 2024

Rapel valley, Chile

Technical Notes

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. The winter had more rainfall than in previous years, with an average of 200 mm of rainfall. The spring was characterized by heavy frosts, which greatly affected the performance of the Chardonnay blocks. A hot, dry summer helped to achieve perfect ripeness and health of the grapes. 100% of the grapes were machine harvested at night between the last week of March and the first half of April. After harvest, the grapes were destemmed and pressed in a pneumatic press. The resulting juices were left to cool overnight to achieve low must turbidity by static decanting, and then transferred to stainless steel tanks, where they were inoculated with selected yeasts and fermented at temperatures between 12 and 18 °C (54 and 64 °F). 10% is aged in new French barrels for 8 months, 10% is aged in French oak barrels up to 5 years in age and the remaining 80% is aged in steel vats on its lees. After blending, the wine was clarified, cold stabilized and filtered. Total production was 11,000 cases

About this Wine

This Estate Bottled Chardonnay is a great example of what Casas del Bosque stands for when it comes to their winemaking philosophy. Much has been said about the dichotomy of oak vs. fruit when it comes to Chardonnay, with exponents such as Russian River in California and Chablis in France often presented as polar opposites. In Casablanca Valley, with its exceptional cool climate and sandy soils, the winery strives to make a wine that is not just respectful of the fruit, but respectful of Casablanca fruit; that is, a faithful reflection of the terroir. With just about 6% of the wine going through barrel ageing and malolactic fermentation, the goal is to show balance of oak, fruit, acidity and freshness. Quince notes are a frequent descriptor, with zesty acidity and minerality being a consistent trait vintage after vintage. Sure, if you like a more oaked style, you can always go for the Gran Reserva; but for a fresh and tangy pour, this Reserva is an excellent choice.

UPC Code: 6 97412 00003 4

Wine Analysis

Alcohol: 13%
pH: 6.5 g/l
Residual Sugar: 2.1 g/l
Volatile Acidity: 0.33 g/l

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

Service

Ideally between 16 and 18°C. This wine is a favorite for pairing with traditional Chilean cuisine, which includes onions, bell peppers and raisins. It also goes very well with preparations containing soy sauce, including pork, duck or vegetables. A winemaker favorite is to pair it with meat empanadas with a spicy touch or with eggplant parmigiana.

Tasting Notes

Good color, intense purple with violet hues. The wine is lively and vibrant, with notes of tobacco and spices. On the nose the fruit and tobacco leaf notes blend well with aromas of roasted coffee and cocoa from the barrel. The palate is balanced and consistent with the nose aromas. It has the juiciness of a young wine and the roundness of Carmenere. The sensation on the palate is of a voluptuous wine with soft tannins. An excellent representation of its origin.

