

VINIA
CASAS DEL BOSQUE
FAMILY PASSION WINES

**GRAN RESERVA
CABERNET SAUVIGNON 2023**

Maipo, Chile



Technical Notes

The grapes come from deep, gravelly, well-drained soils in the Maipo Valley that are ideally suited for Cabernet Sauvignon. Sourced from different vineyards in the central (Puente Alto) and southern (Isla de Maipo) parts of the valley, the crop levels were a little below the usual average, at 7 tons per hectare (2.8 US tons per acre).

Following the harvest, the grapes were sorted at the winery, destemmed and then crushed to tanks. Fermentation occurred with selected yeasts, lasting two weeks with temperatures peaking at 27°C/81°F. Following the completion of the alcoholic fermentation, the must was subjected to an additional week of post-ferment maceration. The wine was then pressed off the skins and put into 20% new, 80% used French oak barrels for 11 months. A total of 16,000 cases were produced, with the wine being Vegan friendly.

About this Wine

There is something about Chilean Cab. First of all, Chile is the second biggest producer of this variety, after its homeland, France. While most people associate the variety with Bordeaux or Napa, the truth is that Maipo Valley in Chile is home to some pretty interesting Cabernets, with a distinctive style of their own. The region is cooler than Napa, and more akin to the Médoc in France or Coonawarra in Australia. The grapes that Casas del Bosque sources for their Gran Reserva come from sixty-year-old, ungrafted hillside vineyards, and the approach taken towards this variety is, quite simply, “don’t overdo it”. From the selection of the grapes to the vinification and ageing process, the core idea is to express the spicier, mintier notes that make Chilean Cabernet so special. The result is a concentrated, juicy and easy to pair Cabernet Sauvignon, with notes of tobacco that go pretty well with not just red meats, but even vegetarian dishes, adding versatility to this variety.

UPC Code: 6 97412 00009 6

Wine Analysis

Alcohol: 14%
pH: 7.1 g/l
Total Acidity: 6.5 g/l
Residual Sugar: 2.3 g/l

✓ VEGAN FRIENDLY
✓ SUSTAINABLE
✗ ORGANIC
✗ BIODYNAMIC

Climate Conditions

The 2023 vintage in Maipo began with a very dry winter - barely any rain at all. Spring frosts were an issue in some areas, but luckily these vineyards (Puente Alto and Isla de Maipo) were not affected at all. 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

“Rich spiced cherries, berries, white pepper and olives follow through to a juicy palate with medium body and gently chewy tannins. The lightly gritty finish has some nice length at the end. Better in 2026.”

James Suckling, 2025
90 Points

