

VINA
CASAS DEL BOSQUE
FAMILY PASSION WINES



COLLECTION
PINOT NOIR 2024

Rapel valley, Chile

Technical Notes

The grapes come from a vineyard located within the coolest, westernmost reaches of the Casablanca Valley. These soils are flatter and the crops were planted in between 199 and 2008. The crops averaged about 6 tons per hectare (2.4 US tons per acre). The entire ripening season was warm and sunny with all of the grapes being hand picked by the end of March.

The grapes are partially destemmed and cold soaked for 2-3 days. Selected yeasts were inoculated and once the alcoholic fermentation began, they then started managing the cap with punch downs and pumping over. Extra attention was kept in order to avoid over extraction towards the end of primary fermentation. Maloactic fermentation was induced by inoculating the wine with selected lactic bacteria. The juice was then fermented for 10 months. 10% of the final blend was in new French oak, 40% in old (up to 5th use) French oak and the final 50% remained in stainless steels over the lees. After the elevage, the wine was racked into stainless steel and the blend was fined with inactivated yeasts. A total of 9,600 cases were produced.

About this Wine

After initial experimentation with Merlot in the early 90's, Casas del Bosque soon realized that the ideal cool climate red to plant in its own vineyard in Casablanca was Pinot Noir. Even though spring frosts are a common thing in the valley, the rootstock planted since the early 2000 's has flourished in a way that continues to amaze year after year. This Reserva Pinot Noir intends to be light and as fruit forward as possible, while remaining truthful to the refreshing acidity that the sandy soils and ocean breezes help develop in Casablanca. The 2021 vintage was a particularly cold one, affected by spring frosts and a cold summer that resulted in some of the grapes being picked as late as May. This slow maturation process enhanced the development of aromatic precursors, resulting in a fascinating nose.

UPC Code: 6 97412 00058 4

Wine Analysis

Alcohol: 13%
pH: 7.1 g/l
Total Acidity: 6 g/l
Volatile Acidity: 0.47 g/l

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

Climate Conditions

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Grown on flatter soils and planted between 1999 and 2008, equipped with drip irrigation. Crop levels are an average of 6 tons per hectare (2.4 tons per acre). No spring frosts affected our Pinot Noir parcels, although daily average temperatures at bloom were very low. The ripening season was warm and sunny. All grapes were hand harvested by the end of March.

Scores/Reviews

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"Nectarine, honeysuckle and Seville orange meld with vanilla spice, underpinned by toasty oak and cashew richness tempered by vibrant acidity."

91 Points - Vinous

89 Points - Wine Spectator

89 Points - Wine Enthusiast

