

VINIA
CASAS DEL BOSQUE
FAMILY PASSION WINES

**GRAN RESERVA
CARMENERE 2024**

Almahue (Rapel), Chile



Technical Notes

The grapes for this wine come from loamy, alluvial, well-drained soils around the Cachapoal river.

Upon arrival to the winery, the grapes were destemmed and pressed into stainless still tanks, while also inoculated with selected yeasts. After that they were co inoculated with selected lactic bacteria in order to finish malolactic fermentation. The wine was left to macerate for seven more days for added structure and longevity. After that it is uncovered and pressed, separating different pressed fractions according to quality. During its ten-month ageing process, with 20% of the final blend inside new American oak barrels, 25% in concrete vats, 20% in second-use American oak barrels and the final 35% in French oak barrels. The wine is finally assembled, filtered and bottled. A total of 5,000 cases were produced.

About this Wine

Chilean Carménère has quite some fandom around the world, and for consumers who enjoy this particular variety, it's all about the earthy notes and spiciness that make this wine so interesting. The most famous area for this grape is the broader Rapel appellation; however, for their Gran Reserva, Casas del Bosque sources the grapes from longtime growers located in the more specific Cachapoal Valley, where the most highly commended and awarded Carménères come from. The 2024 Gran Reserva Carménère in particular comes from Almahue town in the prestigious Peumo appellation. A particularly warm growing season results in a ripe, concentrated wine.

UPC Code: 6 97412 00009 6

Wine Analysis

Alcohol: 14%
Total Acidity: 5.7 g/l
Residual Sugar: 1.9 g/l
Volatile Acidity: 0.5 g/l

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

Climate Conditions

The fruit is sourced from an area called Almahue, long recognized for the quality of its Carménère, and part of the famed Peumo D.O. Planted in the early 1990's, average temperatures in summer reach 71°F, and in winter 51°F. Mean diurnal shifts in March are 63°F, and yearly rainfall is 315 mm on average, falling mostly between May and September. The crop yields were less than 8 tons/hectare for this vintage (2.3 tons/acre). The grapes were harvested by hand during the first half of April 2023.

Reviews/Awards

“The 2024 Carménère Collection from Peumo, Cachapoal, aged in American oak. It opens with red pepper, paprika and red fruit notes in a slightly reductive register. Plush and creamy, with a juicy midpalate, the 2024 is an attractive take on the pyrazine style.”

91 Points - Joaquin Hidalgo, Vinous
90 Points - Wine Enthusiast

