

VINA
CASAS DEL BOSQUE
FAMILY PASSION WINES

**BOTANIC SERIES
PINOT NOIR ROSÉ 2025**

Las Dichas, Chile



Technical Notes

The 2025 Botanic Series Pinot Noir Rosé comes from a single vineyard on the Las Dichas side of the Casablanca Valley, just 18 km from the Pacific Ocean. Planted between 2006 and 2008, the vines grow in red granitic soils rich in iron at 250 meters of elevation. These hillside blocks—facing northeast to northwest—enjoy morning fog, warm days, and cold nights, ideal for slow ripening. The season brought higher-than-usual winter rainfall (400 mm), a cold but frost-free spring that reduced fruit set, and a dry, sunny summer. All fruit was hand-harvested in the third week of March in excellent condition. At the winery, whole clusters were sorted and pressed directly, using only the free-run and very gentle press fractions up to 0.6 bar. The juice settled overnight before racking and inoculation, with a portion undergoing extended cold settling to enhance aromatic precursors. Fifteen percent of the blend fermented on native yeast in concrete eggs for added texture and complexity. The wine then aged on lees in tank until filtration and bottling. Total production reached 4,000 cases.

About this Wine

Pinot Noir Rosé has become a hallmark of the Casablanca Valley, especially in the coastal sector of Las Dichas, where cool ocean influence shapes wines with tension and clarity. Here, Pinot ripens slowly, retaining acidity and developing delicate aromatics, while the vineyard's iron-rich granitic soils contribute the minerality and precision that define this bottling. This rosé is grown and vinified with intention from the outset, not as a by-product of red wine, resulting in a focused and expressive style. Whole-cluster pressing provides the wine's pale "onion skin" color and refined profile, while fermentation in concrete eggs and extended lees contact add subtle weight and creaminess. The profile balances citrus, blossom, and soft red-fruit notes with a textured yet refreshing palate. True to the Botanic Series, it remains both vibrant and gastronomic—ideal as an aperitif or paired with seafood, sushi, fresh cheeses, or the winemaker's favorite: crab-filled tortelloni.

UPC Code: 6 97412 00075 1

Wine Analysis

Alcohol: 13.5%

pH: 7.6 g/l

Residual Sugar: 1.8 g/l

Volatile Acidity: 0.35 g/l

✓ VEGAN FRIENDLY

✓ SUSTAINABLE

✗ ORGANIC

✗ BIODYNAMIC

Climate Conditions

Vineyard located in the coolest and westernmost part of the Casablanca Valley, planted on hillside plots facing from northeast to the northwest. The vines were planted between 2006 and 2008 (Valdivieso clone), and are equipped with drip irrigation. Yields average 7 tons per hectare (3 tons per acre). Frequent morning fog, warm days and cold nights. The winter had more rainfall than in previous years, with an average of 400 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. All the fruit was harvested by hand during the third week of March.

Tasting Notes

On the nose there are citrus notes, tangerine, orange peel, which combine with more floral notes...rose, apple blossom, peach blossom and also fruit with hints of strawberry and watermelon. The color of the wine, pale, with its "onion cloth" hue is a classic of this wine, with elegant pink reflections. This adds volume, creaminess, without losing freshness, acidity and elegance. The acid sensation is pulsating, lively, but without feeling harsh, it appears as if enveloped in a rounded frame. A clean finish without bitterness.

Tasting Notes

91 Points - Decanter

