

VINA
CASAS DEL BOSQUE
FAMILY PASSION WINES



COLLECTION
CABERNET SAUVIGNON 2024

Rapel Valley, Chile

Technical Notes

The fruit of this Cabernet Sauvignon comes from vineyards planted at the foothills of the Andes Mountains, facing the Cachapoal river in the middle part of the Rapel Valley. The stony soils, clear skies and cold nights allow the harvest of an extremely concentrated fruit of excellent tannins.

Upon arrival at the winery, the grapes were destemmed, crushed and then drained to stainless steel tanks, and inoculated with selected yeasts. Fermentation occurred quickly, reaching temperatures of 25°C/77°F. The wine was immediately left to macerate for eight additional days to add structure and longevity. 10% of the final blend was aged for 10 months in new French oak barrels, 40% was aged for the same time in 3rd and 4th use barrels. The other half was kept in stainless steel tanks. The wine was finally assembled, filtered and bottled. Total production was 9,500 cases.

About this Wine

A common expression heard in the wine industry is “Cabernet is King”. However, there are several different styles and approaches to Cabernet Sauvignon, so even if you narrow down your consumption to this particular grape, there is a very wide array to choose from. Casas del Bosque’s Reserva Cabernet Sauvignon aims to be an affordable, easy for everyday drinking kind of Cabernet. Sure, the tannic structure is there, but on a milder notch than what you would find on the Gran Reserva. There is a notorious presence of red and black fruit, with the spicier side gently tamed by the French oak. The secret comes from the origin of the grapes, planted mainly in the “Entre Cordilleras”, lower part of the Rapel Valley, as opposed to the Gran Reserva, which comes from the Andes foothills in Maipo. The result is a different style for the same grape, which will probably appeal to a broader audience.

UPC Code: 6 97412 00005 8

Wine Analysis

Alcohol: 14%
pH: 3.7 g/l
Total Acidity: 6.1 g/l
Volatile Acidity: 0.65 g/l
Residual Acidity: 2.7 g/l

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

Climate Conditions

Following a warm and dry season, the grapes were harvested at the end of March. Due to the age of the vineyard, yields were around 9 tons per hectare.

Tasting Notes

“Deep red color with violet hues. The nose reveals aromas of cassis, raspberries, mint, and tobacco, complemented by spice notes such as cinnamon, clove, and vanilla. On the palate, this Cabernet Sauvignon shows good volume, with a long finish supported by smooth, round tannins.”

