

VINÂA
CASAS DEL BOSQUE
FAMILY PASSION WINES

**SINGLE VINEYARD
COLLECTION
SAUVIGNON BLANC 2025**

Casablanca, Chile

Technical Notes

This single vineyard wine comes from Casas del Bosque's estate, located within "Las Dichas" in Casablanca Valley: the coldest, westernmost side. The vines were planted between 2003 and 2014, and are equipped with drip irrigation. Crop levels average 7 tons per hectare (3.4 tons per acre). After harvest, the grapes were destemmed and underwent a short (6-8 hours) maceration in the pneumatic press. Then only the free-run juice, approximately 60% of the yield, was drained, separating press cuts. The must was cleaned by static decanting before being racked with different turbidity ranges (50-120 NTU) to the fermentation tanks. The musts were inoculated with selected yeasts and fermented at temperatures between 14° and 18°C (57° and 64°F). After fermentation, the young wine was left for a few weeks on its lees without stirring before blending. After blending, the wine was clarified, cold stabilized and filtered. Total production was 36,500 cases.

UPC Code: 6 97412 00002 7

About this Wine

Casas del Bosque does an exceptional job with everything they produce; however, if you ask around any specialist store or top restaurant in Chile, what immediately pops up as the winery's specialty is their Sauvignon Blanc. It's not surprising really: the cool climate and sandy soils in Casablanca Valley, combined with a strong influence from the Pacific Ocean, set the background for this magnificent Estate Bottled, Single Vineyard Collection Sauvignon Blanc. And it's not just a local thing; this particular wine is the most successful export of the winery, making it a worldwide referent when it comes to this variety. The 2025 vintage shows a growing season that began with a rainy winter, a very cold spring of heavy frosts, and an unusually warm summer. The result is a wine that combines the traditional acidity and minerality of the site, with a somewhat riper fruit profile, displaying both freshness and complexity. One of the most complete versions of Reserva SB.



Wine Analysis

Alcohol: 13.1%
Acidity: 6.9 g/l
Volatile Acidity: 0.3 g/l
Residual Sugar: 2.0 g/l

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

Climate Conditions

Frequent foggy mornings, warm days and cool nights characterize the Casablanca Valley. The winter had more rains 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. 100% of the fruit was machine harvested at night between the second and last week of March.

Awards/Reviews

"The 2025 Sauvignon Blanc Collection from Las Dichas, Casablanca, is expressive for an entry-level wine, delivering notes of lime, green tea, pennyroyal and a touch of quince. Fresh, precise and flavorful, it finishes with clarity and light concentration for the price range."
90 Points - Vinous, Joaquin Hidalgo

