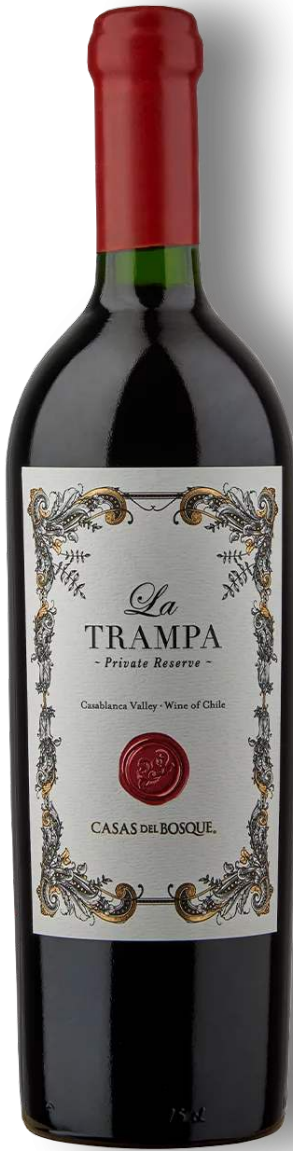


VINIA
CASAS DEL BOSQUE
FAMILY PASSION WINES



LA TRAMPA 2023
Casablanca Valley, Chile

Technical Notes

The grapes for this wine come from select blocks in the “La Trampa” sector, a north-facing slope overlooking the Casablanca Valley. The vines were planted in 1999 (Pinot Noir), 2002 (Syrah) and 2013 (Malbec) on red granite soils. Yields average 3 tons per hectare (1.2 US tons per acre). The season saw spring frosts that reduced yields, followed by a warm summer with high solar radiation that led to earlier ripening. Pinot Noir and Malbec were harvested mid-March, with Syrah following in mid-April. After harvest, the grapes were destemmed and cold soaked for two days without sulfites, using non-fermentative yeast for microbial control. Alcoholic fermentation took place in truncated cone-shaped concrete tanks with selected yeasts, with the Syrah undergoing a 10-day post-fermentation maceration. Blending took place at the end of November 2024. The wine was clarified with inactivated yeast, then filtered and bottled. After 10 months of bottle aging, it was released, with total production reaching 700 cases.

About this Wine

Can a cool climate region such as Casablanca Valley produce a serious, world-class red wine? Casas del Bosque firmly believes so, which is why it launched La Trampa. This slightly unconventional blend of Syrah, Malbec and Pinot Noir is now on its fifth release with the 2023 vintage, with each grape fulfilling a very specific purpose. Syrah (65%) constitutes the backbone of the blend, providing color, tannic structure and concentration. Malbec (32%) imparts a floral layer as well as red fruit to the wine, with Pinot Noir (3%) adding to the overall acidity and elegance. The result is a complex and layered wine where aromas, flavors and textures are carefully worked in order to show the true potential of the site.

Wine Analysis

Alcohol: 14%
Total Acidity: 7.2 g/l
Residual Sugar: 1.93 g/l
Volatile Acidity: 0.43 g/l

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

Climate

Frequent morning fogs, warm days and cold nights characterize the valley. The average temperatures in summer reach 18.9°C/66°F and during winter, 10.7°C/51°F. The daily temperature shift in March is 13.1°C/55.6°F. Yearly rains average 380mm, concentrating mostly between May and September. The summer of this vintage was hot and ripening occurred earlier than in other vintages. The fruit was selected from the highest part of the hillside blocks, where the soil is shallow and poor in organic matter. The Malbec and Pinot Noir were harvested in mid-March, while the Syrah was harvested in mid-April.

Tasting Notes

Deep violet in color with blue reflections. Malbec leads (32%), bringing floral lift and structure, while Syrah adds dark fruit, spice, and length, and Pinot Noir refines the balance. Aged in French oak and concrete, the wine shows a lifted, perfumed style with bright acidity and tension. Enjoy young or cellar for 4–6 years.

Reviews/Awards

97 Points - Descorchados

