

VINÑA
CASAS DEL BOSQUE
FAMILY PASSION WINES



COLLECTION
CHARDONNAY 2025

Rapel valley, Chile

Technical Notes

Vineyard located in the westernmost edge of the Casablanca Valley, just 18 km from the Pacific Ocean at 250 m elevation. Sandy soils dominate, with some loamy hillside sectors contributing to balance and structure. Average yields sit at 7 tons per hectare (3.2 US tons per acre). The season saw higher winter rainfall than previous years, totaling around 400 mm, followed by a cool, frost-free spring that impacted fruit set. Summer conditions were dry with strong solar radiation, allowing for optimal ripeness and excellent fruit health, albeit with slightly reduced yields.

The fruit was 100% machine harvested between the second and last week of March. After harvest, grapes were destemmed and gently pressed using a pneumatic press. The juice was cold settled overnight to reduce turbidity before being transferred to stainless steel tanks for fermentation with selected yeasts at temperatures between 14 and 18 °C (57–64 °F).

Aging was carried out over 8 months, with 5% of the blend in new French oak, 15% in older French oak barrels (up to 5 uses), and the remaining 80% aged on lees in stainless steel. Following blending, the wine was fined, cold stabilized and filtered. Total production was 13,300 cases.

UPC Code: 6 97412 00003 4

About this Wine

This Estate Bottled Chardonnay is a great example of what Casas del Bosque stands for when it comes to their winemaking philosophy. Much has been said about the dichotomy of oak vs. fruit when it comes to Chardonnay, with exponents such as Russian River in California and Chablis in France often presented as polar opposites. In Casablanca Valley, with its exceptional cool climate and sandy soils, the winery strives to make a wine that is not just respectful of the fruit, but respectful of Casablanca fruit; that is, a faithful reflection of the terroir. With just about 6% of the wine going through barrel ageing and malolactic fermentation, the goal is to show balance of oak, fruit, acidity and freshness. Quince notes are a frequent descriptor, with zesty acidity and minerality being a consistent trait vintage after vintage. Sure, if you like a more oaked style, you can always go for the Gran Reserva; but for a fresh and tangy pour, this Reserva is an excellent choice.

Wine Analysis

Alcohol: 13.1%
pH: 6.9 g/l
Residual Sugar: 2.3 g/l
Volatile Acidity: 0.27 g/l

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

Service

Serve between 6 and 8 °C. Ideal pairing includes pasta ai quattro formaggi, as well as light vegetable pizzas. Also recommended with grilled octopus or fattier fish such as salmon with seafood sauce. Excellent as an aperitif wine.

Tasting Notes

Pale yellow color with green reflections. The nose is expressive and complex, with aromas of white-fleshed stone fruit and citrus notes such as mandarin and lime. An expressive, aromatic, and easy-drinking wine. A subtle “kiss of oak” complements and adds complexity on the nose.

On the palate, the wine shows good volume and a vibrant, focused acidity toward the finish. Flavors are consistent with the aromas. There is a slight grip that makes the wine very food-friendly. Medium persistence with a balanced acidic sensation.

