

VINIA
CASAS DEL BOSQUE
FAMILY PASSION WINES



**GRAN BOSQUE
CABERNET SAUVIGNON
2022**

Casablanca Valley, Chile

Technical Notes

This 2022 Cabernet Sauvignon comes from Puente Alto in the Maipo Valley, with most of the fruit sourced from the well-known “Los Perros” sector. Yields averaged 6 tons per hectare. The vintage was cooler than usual, allowing for slow ripening and excellent balance. All grapes were harvested at the end of March and transported to the Casablanca winery for vinification.

Grapes were double sorted, first as clusters and then as individual berries, before gentle destemming. The must was inoculated and fermented for 20 days at a maximum of 26°C, with two pump-overs per day for controlled extraction. After alcoholic and malolactic fermentation, only the free-run wine was transferred to a combination of French oak barrels and concrete. Aging lasted 18 months: 30% in first-use French oak, 20% in second and third-use barrels, and 50% in concrete. A final selection determined the blend. Bottling took place in December 2023, with a total production of 600 cases.

About this Wine

Gran Bosque Cabernet Sauvignon is conceived as a tribute to Chile, expressing the influence of the Andes, the country’s native forests, and the mineral character of its soils. Sourced from Maipo Alto, one of Chile’s most acclaimed areas for premium Cabernet, the wine reflects a terroir defined by clear skies, stony alluvial soils, and cool mountain nights that shape structure and purity.

The result is a Cabernet that balances power and refinement. Aromas of cassia, raspberry, and black cherry mingle with graphite, cedar, and subtle roasted notes. Ripe, polished tannins guide a long, harmonious finish. Produced in limited quantities, Gran Bosque showcases the estate’s most focused and elegant expression of Maipo Alto.

UPC Code: 6 97412 00035 5

Wine Analysis

Alcohol: 14.5%
pH: 3.53g/l
Total Acidity: 6.5 g/l
Residual Sugar: 2.1 g/l
Volatile Acidity: 0.53 g/l

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

Climate

The 2022 season in Maipo was cooler than average, with mild summer temperatures and fresh nights that allowed for slow, even ripening. Winter rainfall remained low, in line with the valley’s dry conditions, and the growing season was stable and disease-free. The cooler profile helped preserve natural acidity while achieving full phenolic maturity. Harvest took place at the end of March, yielding fruit with excellent balance, refined tannins, and strong aging potential.

Reviews/Awards

“Engaging for its licorice and cherry paste aromas, which give way to a rich and generous core of black cherry and plum, with vibrancy on the back end that extends the core flavors and adds glints of graphite and thyme around well-structured tannins.”

Wine Spectator

92 Points - Wine Spectator

