

VINÑA
CASAS DEL BOSQUE
FAMILY PASSION WINES



LA CANTERA
SAUVIGNON BLANC 2025

Casablanca, Chile

Technical Notes

This wine comes primarily from Casas del Bosque's La Cantera block, with a small portion from Olivos Camino, located within Las Dichas in Casablanca Valley: the coldest, westernmost side. The vines were planted between 2003 and 2014, are equipped with drip irrigation, and crop levels average 7 tons per hectare. The grapes were machine harvested at night, destemmed and loaded into a pneumatic press, with only the first press juice used. The juice was then submitted to "stabulation," an enzymatic process in which the lees are stirred several times per day for at least five days at a controlled temperature. A portion of the fruit also underwent 48 hours of cold maceration. All components spent 2 months of élevage over inactivated yeasts before blending. The wine was then clarified, cold stabilized and filtered. The first bottling took place on August 12, 2025, and total production was 6,500 cases.

UPC Code: 6 97412 00009 6

About this Wine

Casas del Bosque's flagship variety is undoubtedly Sauvignon Blanc. Their Reserva is, year after year, a great reflection of Casablanca style. However, in 2019 they set out to work with Master of Wine Sam Harrop, a New Zealand consultant, in order to refine a wine that is more about the tropical aspects of Sauvignon Blanc. La Cantera, a slope near the quarry that gives the wine its name, became the source for this project. Winemaker Alberto Guolo explains that the idea behind the wine is to create "Thiol layers," highlighting aromas of grapefruit, passion fruit, lime and boxwood. Cold stabulation helps release these aromatic precursors, resulting in a defined, pure and intense aromatic profile. The 2025 also shows fresh pear and banana peel notes, while the palate combines citrus and tropical fruit with vertical acidity and a saline finish that reflects its Las Dichas origin.

Wine Analysis

Alcohol: 13.0%
Acidity: 7.2 g/l
Volatile Acidity: 0.3 g/l
Residual Sugar: 1.8 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 rain than in previous years, with an average of 400 mm of rainfall. Spring was frost-free but very cold, which affected fruit set. A summer with good solar radiation and no rain helped achieve excellent ripeness and health of the grapes. Production was lower than expected, but of high quality. 100% of the fruit was machine harvested at night between the second and third weeks of March.

Scores/Reviews

"The 2025 Botanic Sauvignon Blanc La Cantera presents a textbook profile of grapefruit, passion fruit and cut grass aromas, albeit rendered with a notable degree of finesse and detail relative to many competitors at similar price points. It is sleek, tensile and linear on the palate, releasing into a clean, saline finish that lingers with herbal inflections. This is an overperforming example of Casablanca Sauvignon Blanc."

92 Points - Wine Advocate

92 Points - Vinous

90 Points - Wine Enthusiast

