

## 2019 Casas del Bosque Gran Reserva Syrah

Chile > Casablanca  
100% Syrah



The nose exhibits aromas of blackberries and blueberries with notes of black pepper. Black olives and meaty notes are combined with tertiary aromas of tar and toffee. Full-bodied, with structure and freshness. The vibrant, upright acidity is the main attribute of a great cold-weather Syrah. Smooth and clean tannins, with a long finish. This wine will reward careful aging.

### Viticulture

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Grown on hillside blocks facing north. Vineyards planted between 2000 and 2010, equipped with drip irrigation. Crop levels are an average of 7 tons per hectare (3.2 tons per acre). Frequent foggy mornings, warm days and cool nights. Average temperatures in summer are 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C. Yearly rainfall is 380 mm on average, falling mostly between May and September.

### Vinification

All fruit is destemmed and cold soaked for 3 days. Fermentation with selected yeasts in open-topped tanks. During fermentation the vats were hand-plunged twice daily. The young wine was drained to French oak barrels (20% new) for 9 months. Racking occurs twice: once in the spring, upon the completion of malolactic fermentation, and the second time for the final barrel selection. The wine was kept in tank on the fine lees until ready for filtration and bottling. 5.200 cases produced.

ABV: 14.5%

Total Acidity: 6.2 g/l

Residual Sugar: 2 g/l