



2020 Casas del Bosque Reserva Pinot Noir

Chile > Casablanca Valley

100% Pinot Noir

Is Vegan: Yes

Is Vegetarian: Yes

Freshly fruited, with cherries and strawberries on the nose and a hint of earthy note. Light, fresh and balanced, with gentle acidity and a clean, fruity finish. An aftertaste of dried herbs is the distinctive feature of a cool climate Pinot Noir.

Viticulture

Single vineyard, Casas del Bosque Estate, Casablanca Valley.

Tapihue Sandy Loam and Lo Vasquez Clay Loam soils. The vineyard is 18 km from the Pacific Ocean at 250m altitude.

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Grown on flatter soils and planted between 1999 and 2008, equipped with drip irrigation. Crop levels are an average of 6 tons per hectare (2.4 tons per acre).

The ripening season was characterized by a warm and dry summer. Rainfalls were scarce, only 150 mm, mainly concentrated between May and September. Grapes were picked by the end of March.

Vinification

The fruit is partially destemmed and cold soaked for 3-4 days.

Spontaneous fermentation, with daily punch-downs and pump-overs. Total cuvaion is two weeks at most. Malolactic fermentation was induced inoculating the wine with selected lactic bacteria.

12% of the young wine was drained to Slavonian oak cask for 10 months. The remainder wine was kept in tank on the fine lees and racked only once, before the final blend was made. The first bottling occurred on 8 November 2021 and a total of 4,100 cases were made.

Recommendation

Ideally served at 14-16°C with charcuterie, cold meats and pâtés. Spring vegetables such as peas or grilled asparagus with goat cheese.

ABV: 13%

Total Acidity: 5.9g/l

Residual Sugar: 2.0g/l