

Casas Del Bosque, Gran Bosque, Cabernet Sauvignon, Chile, Red, 75cl



Singular terroir, old vines, selected hand harvest grapes , optimum ripeness, oak barriques selected by our winemaker in France , 22 months barrel aging, limited edition 5.000 bottles, label painted by Benito Rojo, outstanding contemporary chilean artist

Rating: Not Rated Yet

Price

58,50 €

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Producer [Casas Del Bosque](#)

Description

Estate: Casas del Bosque was founded in 1993 by Juan Cuneo Solari and was one of the first wineries in the Casablanca Valley. Today it is still family owned and managed. The Cuneo's have 245 hectares of vines in Santa Rosa on the west side of the Casablanca Valley. Plantings include Chardonnay, Sauvignon Blanc, Syrah, Carmenere and Pinot Noir all drip irrigated from subterranean wells. Additionally their Cabernet Sauvignon and Carmenere are grown from vines growing in Maipo and Rapel Valley. The Casas del Bosque philosophy is based on the constant search for excellence. Quality instead of quantity is at the heart of their viticultural practices, as they strive to produced only the best wines possible.

Region: Maipo Valley / Central Valley / Chile

Grape: Cabernet Sauvignon

Taste: Singular terroir, old vines, selected hand harvest grapes, optimum ripeness, oak barriques selected by our winemaker in France , 22 months barrel aging, limited edition 5.000 bottles, label painted by Benito Rojo, outstanding contemporary Chilean artist

Viticulture: 100% Cabernet Sauvignon from the Maipo Valley cropped at an average of 6.5 tons per hectare (2.6 tons per acre). Harvest was

carried out by hand on March 31st, 2012.

Vinification: On arrival at the winery the grapes were first subjected to a whole cluster selection. This was followed by estemming (with minimal crushing of the berries) and then an individual berry selection before being gravity fed to small open-top tanks. The must was then inoculated with selected yeasts and fermented during 12 days with temperatures peaking at 32°C/90°F. During fermentation the vats were gently punched-down by hand twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the wine was pressed off skins.

Analysis: 14.5 % Alcohol , 3.7 g/l Sugar, 6.5 g/l Acidity

Temperature: 14? - 18? C