

# Reserva 2018 Sauvignon Blanc

*“Pale straw with green reflections.  
This Sauvignon Blanc has intense  
aromas of grapefruit, passionfruit and  
Casablanca’s hallmark notes of  
jalapeño, with some floral nuances  
behind. In the mouth, the wine is crisp  
and refreshing, with clean, citrusy  
flavors and mineral acidity. Finishes  
clean and long”*



## VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of three different clones of Sauvignon Blanc (70% clone 1, 20% clone 107 and 10% clone 242) from vines planted between 1993 and 2012. Most of the vineyards are planted on the sandy soils on the valley floor, complemented with some fruit from the hillsides, lending some extra body.

## HARVEST

No spring frosts occurred after budding, and the growing season was long, cool and dry, the harvest only starting on 20 March. The grapes were machine harvested by night at very low temperatures. The blocks used in this blend were cropped at an average of 10 tons per hectare (4 tons per acre).

## VINIFICATION

On arrival at the winery the grapes were destemmed and crushed to stainless steel tanks (via a chiller in order to drop the temperature to between 2 and 8°C / 34-46°F) where they were left to soak for 2 days before being drained, dug-out and pressed. The resulting juices were then left to cold settle for 1-2 days following which time they were racked to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 8 and 16°C. Following fermentation the young wine was left for 3 weeks on its gross lees (without stirring) before blending. The resulting wine was then clarified, cold stabilized and filtered. The first bottling occurred on 8 August 2018. Total production: 37.000 cases.

**12.9%**

TOTAL  
ALCOHOL

**3.20**

TOTAL  
PH

**5.9 G/L**

TOTAL  
ACIDITY

**1.3 G/L**

RESIDUAL  
SUGAR

**0.28 G/L**

VOLATILE  
ACIDITY

VIÑA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES