

Rosé 2019 Pinot Noir

“Pale pink in color with an orange hue, showing classic aromas of strawberry and redcurrant complemented by floral notes and a hint of cedary oak. Elegant and refreshing in the mouth, with bright red fruit flavours, decent weight and some minerality through the clean finish.”



12.3%

TOTAL
ALCOHOL

3.18

TOTAL
PH

7.95g/L

TOTAL
ACIDITY

2.2g/L

RESIDUAL
SUGAR

0.4g/L

VOLATILE
ACIDITY



VINEYARD

A selection of Pinot noir fruit sourced from the coolest part of our vineyard in the Casablanca Valley on sandy, granitic soil. Young vines, planted in 2006 to clones 777 and Valdivieso and cropped at an average of 6.5 tonnes per hectare (2.4 t/acre).

HARVEST

The 2019 season was warm, dry and short, and most of the fruit was harvested by 5th March.

VINIFICATION

Upon arrival at the winery the grapes were destemmed and crushed to the pneumatic press. The resulting juices were left to cold settle (at 10°C/50°F) for a night, following which time the clean juice was racked to French oak barrels that had been used previously for the ageing of red wines. Temperatures during the fermentation in barrel peaked at 18°C (or 65°F). After fermentation, the wine was left two weeks on the gross lees, before being sulfured and racked to a stainless steel tank. There, the wine was cold stabilized, filtered and prepared for bottling in June. The empty barrels were cleaned and used for red wines again.

1,300 cases produced.

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES