

# Bo

## Extra Brut

*“Light straw in colour, with tiny bubbles. Aromas of green apple and lemon peel give way to toasted brioche and honey. In the mouth a racy acidity is balanced by an almost imperceptible sweetness. Finishes clean and long.”*

13%

ALCOHOL

7.9 GL

TOTAL  
ACIDITY

6.2 GL

RESIDUAL  
SUGAR

6.0 ATM

PRESSURE

### SERVE WITH

dealy served at 4 – 8°C as an aperitif or with shrimp, shellfish, smoked salmon, fried calamari or salami. Stuffed mushrooms and egg dishes are favorites in our restaurant. Cheeses like triple cream or Mascarpone.



### ORIGIN

Single vineyard, Casas del Bosque Estate, Casablanca

### TERROIR / SOIL

Chardonnay from hillside blocks, on red iron-rich clay, planted in 2013. Pinot noir from sandy soils. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

### VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. 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.

### WINEMAKING

The fruit is harvested by hand, and the whole clusters are loaded into a tank press where they were gently pressed, with only the first 450 l per ton being used for the cuvee. The resulting juice was fermented in fifth to eighth use French oak barrels.

After fermentation, the barrels were left unsulfured with occasional bâtonnage.

The final blend of 57% Chardonnay and 43% Pinot noir was put together and bottled at the end of July. After completion of the second fermentation the base wine was aged on lees for a year before being riddled, disgorged, corked and wired.

620 cases produced.

VIÑA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES