

Rose 2020

Pinot Noir

“Pale pink color reminiscent of onion skin. Delicately fruity with hints of strawberries, watermelon and wet stone. Bone dry, with ample body and refreshing acidity”.



13.0%

TOTAL
ALCOHOL

7.7 GL

TOTAL
ACIDITY

2.9 GL

RESIDUAL
SUGAR



ORIGIN

Single vineyard, Casas del Bosque Estate, Casablanca.

TERROIR/SOIL

Red, iron-rich, granitic 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. Grown on hillside blocks facing from north-east to north-west. Vineyards planted between 2006 and 2008 (massal selection and clone 777) equipped with drip irrigation. Crop levels are an average of 5 tons per hectare (2.2 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 whole bunches pressed directly. The resulting juice was cold settled overnight, racked and inoculated. Once fermentation starts the must is transferred to used French oak barrels to complete fermentation. The wine is then sulfured and racked back to tanks and kept in tank on the fine lees until ready for filtration and bottling. 1.650 cases produced.

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES