

Gran Bosque 2017 Cabernet Sauvignon

“Deep, dense ruby colour. Intense nose of black cherry, nutmeg, mocha and a hint of fresh mint. Tannins are elegant but tense, with ample mouthfeel and long finish. Will reward cellaring for a few years before drinking.”



VINEYARD

100% Cabernet Sauvignon from the vineyards of Hacienda Chada in the Alto Maipo Valley, cropped at an average of 7 tons per hectare (2.9 tons per acre).

HARVEST

Harvest was carried out by hand on the 22nd of March.

VINIFICATION

On arrival at the winery the grapes were first subjected to a whole cluster selection. Destemming and an individual berry selection followed this before being gravity fed to small open-top tanks. The must was inoculated with selected yeasts and fermented during 24 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 color. Following the completion of fermentation the wine was pressed off the skins and put to a mixture of new (50%) and second use (50%) French oak barrels where it was then aged for 22 months. During this time it was racked three times, the last one after fining with fresh natural egg whites, shortly before bottling. The wine was bottled on the 13rd of June 2017 in 4.640 Standard 750 ml bottles.

15%

TOTAL
ALCOHOL

3.7

TOTAL
PH

5.8 g/L

TOTAL
ACIDITY

3.0 g/L

RESIDUAL
SUGAR

0.5 g/L

VOLATILE
ACIDITY

VINA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES