

Casas del Bosque La Cantera Sauvignon Blanc

THE FACTS

COUNTRY: Chile

REGION: Aconcagua

APPELLATION: Las Dichas

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Thanks to the mechanized night harvesting, the level of extraction of aromatic compounds from the grape skins increases. After destemming, the grapes are loaded into the pneumatic press. Only the juice from the first pressing is used for this wine. The juices from the La Cantera block are subjected to an enzymatic process of stabulation, where their lees are stirred several times a day for 5 or more days at a controlled temperature. The fruit from Olivos Camino undergoes a 48-hour cold maceration, and only the yolk must is racked to steel tanks. All components undergo two months of élevage on inactivated yeasts before blending. The wine is then clarified, cold stabilized and filtered.

ALCOHOL BY VOLUME: 13.4%

THE STORY

Casa del Bosque's, was established in 1993 by the Italian descendant Cuneo family. Red clay composites of volcanic origin sit on top of granite layers formed beneath the Pacific Ocean. This soil gives our wines the unique characteristic of mineral, sea salt flavors.

PHILOSOPHY: The constant search for excellence defines Casas del Bosque philosophy. Casas del Bosque's commitment and passion for the environment, and their team is an essential part of the winery.

BIOGRAPHY: In September 2016, Meinard Jan Bloem arrived to Casas del Bosque as Head Winemaker. He studied Agronomy in Chile, and then obtained a Master's Degree in Viticulture and Enology from the Research Institutes of Montpellier, France and Geisenheim, Germany. He worked for several years as both grape grower and winemaker before joining our team.



THE ADJECTIVES

OVERALL: Multi-Layered Flavors & Sharp

AROMAS / FLAVORS: grapefruit, passion fruit, lime, boxtree, pear, banana peel

MOUTHFEEL: Crisp & Refreshing

THE SELLING POINTS

Aromatic layers

AWARDS: 93pts La Cav Magazine, 92pts The Drinks Business, 92pts Descorchados Wine Guide

PAIRINGS: oysters, tuna tiradito, green leaf salad with sautéed shrimp and mango.

