

Bo Extra Brut

“Medium straw in colour, with persistent tiny bubbles, which gave an elegant mousse in the mouth. On the nose subtle aromas of apple, honey and quince give way to honey and toasted brioche. In the palate a racy acidity is balanced by an almost imperceptible sweetness and sense of fullness. The wine finishes clean and long”



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from blocks planted on a mixture of grey clay mixed with sand. The Pinot noir vines used in this blend were planted in 2007 and the Chardonnay in 2005. Both were cropped at an average of 5 tons per hectare (2 tons per acre).

HARVEST

The grapes were carefully harvested by hand in small 12kg picking cases, early in March 2015.

VINIFICATION

Upon arrival at the winery the grapes were loaded by hand into a tank press where they were gently pressed, with only the first 450L per ton being used for the cuvee. The resulting juices were then left to cold settle (at 10°C/50°F) for a day following which time the juice was gravity fed to French oak barrels, inoculated with native yeasts and fermented during a period of 15 days (with temperatures peaking at around 18°C). After fermentation had finished the barrels were left unsulfited with bâtonnage being carried out for 6 weeks. The final blend (60% Chardonnay and 40% Pinot noir) was put together at the beginning of September with bottling and the commencement of the secondary fermentation at the end of October. After the completion of the second fermentation, which lasted 5 weeks, the base wine was aged on lees for three years before being riddled, disgorged, corked and wired.

12.5%

TOTAL
ALCOHOL

3.09

TOTAL
PH

8.97 G/L

TOTAL
ACIDITY

6.23 G/L

RESIDUAL
SUGAR

0.45 G/L

VOLATILE
ACIDITY

5.5 BAR

PRESSURE
(80 PSI)

VINA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES