

# La TRAMPA

2018



*In color deep violet, on the nose notes of blackberry, black olives and pepper from Syrah, complemented with hints of flowers and red fruits from Malbec and Pinot Noir. Fresh, medium-bodied, with perfectly resolved tannins and good length. Will reward careful cellaring.*

## COMPOSITION AND ANALYSIS

80%Syrah – 15%Malbec – 5%Pinot Noir.

## ORIGIN

Parcela “La Trampa” (33°19’41S - 71°26’27W),  
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

Grown on a hillside block (parcela) called “La Trampa,” facing north, with spectacular views of the Valley. Vineyards planted in 1999 (Pinot), 2002 (Syrah) and 2013 (Malbec). Crop levels are an average of 3 tons per hectare (1.2 tons per acre).

With foggy mornings, warm days and cool nights, average temperatures are 18.9°C in summer and 10.7°C in winter. Mean diurnal shifts in March are 13.1°C. Yearly rainfall is 380 mm on average, falling mostly between May and September.

## WINEMAKING

All fruit is destemmed and cold soaked for 3 days. Fermentation with selected yeasts in open-topped tanks. During fermentation the vats were hand-plunged twice daily.

Élevage in French oak barrels (60% new) for 18 months. Racking and blending occurred in August 2019, and the wine returned to barrels for an additional 6 months of ageing. Bottled without fining and only light filtration. 790 cases produced.

## SERVE WITH

Ideally served at 16-18°C with lamb chops, spicy pork meat or black pudding. Also frijoles (black beans) or grilled aubergines. Nutty and sharp cheeses like aged sheep or goat’s cheese, but also brie or even smoked blue cheese.

**14.3%**

ALCOHOL

**5.5g/L**

TOTAL  
ACIDITY

**1.8g/L**

RESIDUAL  
SUGAR

**36 ppm at  
bottling**

FREE  
SO2

VINA  
CASAS DEL BOSQUE