

# Bo Extra Brut

*“Slight straw color with tiny bubbles. Aromas of green apple and lemon peel give way to toast and honey. On palate a crisp acidity is balanced by an almost imperceptible sweetness. Long and clean finish. “*

## SOIL / TERROIR

Chardonnay comes from red clay blocks of high iron content planted in 2013. Pinot Noir comes from sandy soils. The vineyard is located 18 km/11 miles away from the Pacific ocean, at an altitude of 250m.

12.2%

ALCOHOL

8.4 GL

TOTAL  
ACIDITY

3.9 GL

RESIDUAL  
SUGAR

0.2 GL

VOLATILE  
ACIDITY



## CLIMATE AND VINEYARD CONDITIONS

Vineyard located on the westernmost reaches of Casablanca Valley. Average yields are 7 tons per hectare/3.2 US tons per acre.

Frequent foggy mornings, warm days and cool nights characterize the valley. Average temperatures in the summer are 18.9°C/66°F and in winter, 10.7°C/51°F. The 2019 season saw a dry winter and a very warm summer. The grapes were harvested at the end of February.

## WINEMAKING

The fruit is harvested by hand, and the whole bunches are loaded into tanks where they are gently pressed in order to use only the first 450 liters per ton of grapes on the Cuvée. The resulting juice is fermented in French oak barrels of fifth to eighth use. After fermentation, the barrels were left without sulfuring with only a sporadic bâtonnage.

The final blend of 55% Chardonnay and 45% Pinot Noir was assembled and bottled in September. After completing the second fermentation, the base wine was kept on its lees for 15 months before disgorgement and final corking.

## SERVICE

Ideally between 4-8°C/39-46°F as an aperitif or with shrimp, seafood, smoked salmon, fried calamari or salami. Stuffed mushrooms and egg-based preparations are an all time favorite at our restaurant. Cheeses such as triple cream or Mascarpone.

VIÑA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES

# 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 GL

TOTAL  
ACIDITY

6.23 GL

RESIDUAL  
SUGAR

0.45 GL

VOLATILE  
ACIDITY

5.5 BAR

PRESSURE  
(80 PSI)

VIÑA  
**CASAS DEL BOSQUE**  
CHILEAN PREMIUM WINES