

# CASAS DEL BOSQUE

## Botanic Series Rosé Pinot Noir

[www.casasdelbosque.cl](http://www.casasdelbosque.cl)



VARIETALS	100% Pinot Noir
VINTAGE	2025
REGION	Casablanca Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 13.5%      Total acidity 7.6 g/l Residual sugar 1.8 g/l      pH 3.96
APPEARANCE	Pale, with an “onion cloth” hue and elegant pink reflections.
NOSE	On the nose there are citrusy, tangerine and orange peel notes, which combine with more floral notes...rose and peach blossom and hints of strawberry and watermelon.
PALATE	In the mouth, the work with lees and the contribution of the concrete eggs is most appreciated. This adds volume, creaminess, without losing freshness, acidity and elegance. The acid sensation is pulsating, lively, without feeling harsh.
AGEING	Fermented with its native yeast in concrete eggs, then racked back to tanks, where it remained on its lees until bottling.
PAIRING	Quite versatile, it can pair aperitifs as well as smoked fish, fresh goat cheese salad, vegetable tempura, sushi and cold pastas.
RATINGS	91pts <b>Decanter</b> <b>3.9</b> ★★★★★ <b>vivino</b>
ORDER CODE	CH0209