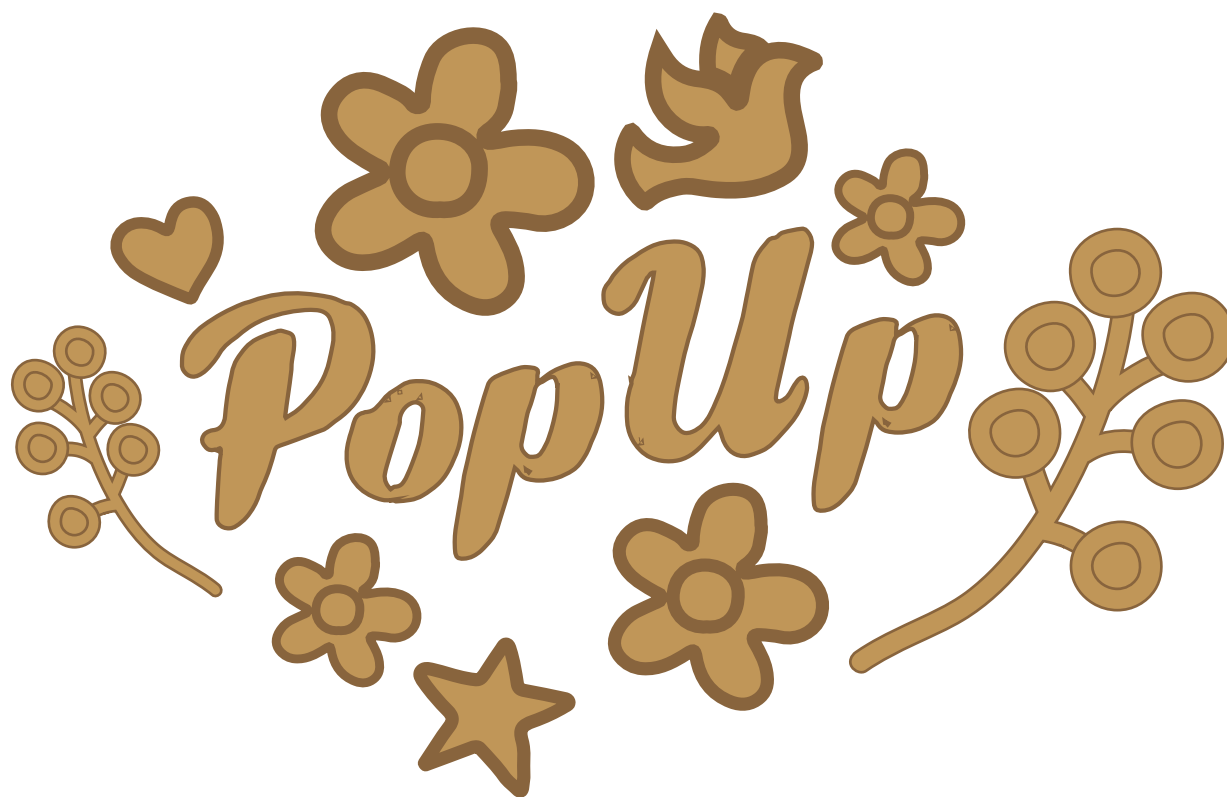


Vinalu®

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*Great wines and fine gastronomy in Casas del Bosque/
Casablanca*

*KGM Musso,
Test drive*

*Vinalu Special Reports Chile : Visit at famous
Viña Montes/Colchagua*

VINALU SPECIAL REPORTS/ CHILE

CASABLANCA VALLEY

by Liliane Turmes and Good Friends



Great view into the Valle de Casablanca



from exclusive ,Casa Mirador‘



...with a natural interior design

GREAT WINES AND FINE GASTRONOMY AT VIÑA CASAS DEL BOSQUE/CASABLANCA VALLEY

THE HISTORY

The chief winemaker Alberto Guolo and the hospitality manager Romina Borzutsky welcome us for a visit and tasting at Viña Casas del Bosque in Valle de Casablanca, located 70 km from Santiago and 40 km from Valparaíso in the 'Las Dichas' sector. The name of the family winery Casas de Bosque derives from the ancient pine forests and olive trees and from the small white adobe houses.

Juan Cúneo Solari, a Chilean businessman from Santiago, with Italian roots, bought the place in Casablanca in 1993 and first harvested in 1998. At that time he was a pioneer in winemaking in this cool climate region in Chile, with the vision of producing high quality wines and combining his wines with homemade food in a restaurant on the ground, with only a few tables at the beginning. The evolution was huge; meanwhile the wines of Casas del Bosque have been highly rewarded with gold and super points by many wine critics in the world, chosen World's Best Vineyard in 2023 and recognized among the top 5 in Chile.

In Casablanca 160 ha are planted, with mainly Chardonnay, Sauvignon Blanc, Syrah and with 40% in Pinot Noir. Other varietals, such as the Cabernet Sauvignon and Carmenère are grown in vineyards in Maipo and Colchagua. Casas del Bosque practices an eco responsible and sustainable viticulture, on the way to an organic production, as Alberto explains us.

FINE GASTRONOMY

Casas del Bosque is not only a reference for fresh coastal wines but also for a refined gastronomy & for wine tourism. Thousands of tourists, looking for unique experiences and activities are received every month.

'Casa Mirador' pavilion on the hillside is one of the 3 restaurants, hosting guests at a shared beautiful cypress wood table, with tasting menus, paired with the best wines and with an impressive view over the Casablanca Valley.



***Walk in the vineyards with
winemaker Alberto Guolo***



***Amuses-bouche under the old
hawthorn tree***



Chardonnay Botanic 2024



Pequeñas Chardonnay 2023



Botanic Pinot Noir 2024

Concrete eggs in the cellar



The gastronomic restaurant Tanino, offers delightful 'maridajes', with the concept to create dishes, adapted towards the wines. And the 'Botanical', serves food with an Italian twist, local products and vegetables from the organic orchard combined with the 'Botanic' series of wines.

THE TASTING WITH ALBERTO GUOLO

We taste a selection of wines with Alberto Guolo, the chief winemaker at Casas del Bosque, out of their different lines, 'Botanic', the young line, from selected plots, showing the expression of the terroir, the 'Pequeñas', from small parcels and the top wines 'La Trampa', from the best vineyards in high altitude, a limited edition family line and 'Gran Bosque', the Reserva Privada from Maipo Valley.

*Casas del Bosque Botanic Chardonnay 2023, from Las Dichas, aged in concrete eggs, 13%
Colour: brilliant, greenish yellow
On the nose: green apple, citrus fruits
On the palate: pleasant acidity, lemon, abricots, a fresh summer wine*

*Casas del Bosque Pequeñas Chardonnay 2023, highest single vineyard selection, 10 months on fine lees in used and new barrels, 13,50%
Colour: brilliant golden
On the nose: mineral
On the palate: yellow fruits, mirabelles, creamy, elegant*

*Casas del Bosque Botanic Pinot Noir 2024
from vineyards facing cool breeze from the Pacific, elaborated in used oak barrels and aging in concrete eggs, manual harvest, 13,50%
Colour: ruby red
On the nose: herbal, strawberries,
On the palate: red berries, soft tannins, a Pinot Noir to enjoy young*

*Casas del Bosque Pequeñas Pinot Noir 2024, from Casablanca Valley, manual harvest, good aging potential, 10 months in French oak barrels, 25% new and in concrete eggs, 13,50% (2024 was the best vintage for Pinot Noir in Casablanca in recent years)
Colour: garnet red
On the nose: strawberries and red currants
On the palate: red and black berries, spices and tobacco, soft tannins in a long finish*

*Casas del Bosque Botanic Syrah 2023, from the coolest vineyards with granitic soils, 30% aging 12 months in oak barrels, 13,50%
Colour: deep red
On the nose: plums
On the palate: ripe fruits, plums, with a fresh, menthol finish*



Pequenass Pinot Noir 2024



La Trampa 2022



Gran Bosque 2021

Casas del Bosque Pequeñas Syrah 2023, best Syrah of Chile in 2023, from the highest part of the vineyards, aged 12 months in 225 l French oak barrels, hand harvest, 14%

Colour: purple red

On the nose: herbs

On the palate: complex flavors, with red pepper, black fruits, violets and a strong tannic structure, a gastronomic wine

Casas del Bosque La Trampa 2022, from a sector called La Trampa, a blend of 65% Syrah, 30% Malbec, 5% Pinot Noir, 18 months in partly new, partly used French oak, to be decanted, 14,1 %

Colour: dark red

On the nose: cassis, floral

On the palate: black berries, pepper, high acidity, herbs grass, long persistence, an alluring wine

Casas del Bosque Cabernet Sauvignon Gran Bosque 2021 from Maipo, 18 months in French oak, new and used, 14,50%

Colour: ruby red

On the nose: black fruits, sottobosco, fungi

On the palate: black cherries, plums, soft tannins with a smooth texture, fresh acidity, harmonious structure, long finish.

After the tasting, we have the pleasure to savor lunch at the terrasse of the gastronomic restaurant 'Tanino', in good company with our hosts. The starters, a 'Carbonara Croquette', a tasteful and surprising reinterpretation of the classic carbonara, and a delicate 'Tiradito de Vidriola de Juan Fernández', a vidriola white fish, marinated in beetroot, dressed with fresh mango, crispy onions, sprouts from the garden, topped with lemon and a 'Congrio y Polenta Cítrica', as a main dish, a seared conger eel, prepared with butter and white wine sauce, accompanied with citrus polenta and roasted lemon, an excellent combination of flavors and textures. The finesse of the dishes is underlined by the fresh sparkling 'Bo'.

ADDRESS: Viña Casas del Bosque Hijuela
No 2 Casablanca / Chile



Gourmet restaurant Tanino



Tiradito Vidriola



Congrio y polenta citrica

Lunch served on the terrace

MONTSECANO PINOT NOIR 2022

A 'Vino De Parcela' Las Dichas, D.O. Casablanca Valley/Chile, from vineyards near to the Pacific Ocean and to the Andes Mountains.

An organic wine, vinified with artisanal natural method.

Elaborated in concrete eggs for 18 months, alcohol by volume 12,8%.

With a garnet red colour in the glass, a complex bouquet of cherries, anis and mediterranean herbs, such as thyme and rosemary, with the palate highlighting the delicate notes of blackberries, raspberries and red currants, leading to a pleasant fruity freshness, with a good structure and a long persistance.

Montsecano is an alluring Pinot Noir, with a unique character, showing the connection to the land, expressing the terroir of Las Dichas and the philosophy of the winemaker.

Excellent, paired with gratinated oysters, fine Japanese cuisine, beef carpaccio with parmigiano, escalope viennoise with lemon, truffle infused mushroom risotto, creamy brie or mousse au chocolat.

Soon available in Luxembourg.

Only in gourmet restaurants.



*Produced
in a limited
edition of
1932 bottles.*

WELCOME TO HOTEL 'CASONA EL REFUGIO' IN CASABLANCA

We are welcomed by the owner José Antonio Ibarra sr in the hotel 'Casona El Refugio', a beautiful estate, located in Casablanca, 80 km from Santiago and near to Valparaiso. The 'Casona El Refugio', meaning the 'Big House', on a site called El Refugio, built by the father Fernando Ibarra, former mayor of Casablanca, was inhabited by the family, before it was restructured to a hotel in 2018, with an opening in 2024.

The elegant classic interior, in calm natural colours, decorated with fine fabrics, with eyecatching pieces like the long 'one piece of wood' table in the dining room, or the handwoven artistic woolen wall hanging, with a cultural symbolic, has been arranged by Isabelle Ossandon, the wife of José Antonio.



Hotel 'Casona El Refugio'



with pretty places for a rest



amidst a beautiful garden

The 'Casona', with an impressive wooden decorative structure, has 14 rooms in a charming country style, with a garden view. Guests like to relax in the enchanting garden, with 2 lagoons on the ground, old Eucalyptus trees, with small Japanese style bridges over clear waters, bordered by bright golden yellow irises and to enjoy a glass of fine local wine at the swimming pool, near the main house. Another project of the owner is to make advance the wine-tourism and to promote the Valle de Casablanca in putting wineries together with the gastronomy and with the hotel. Cristian Aguilera, the sommelier of the house, is taking care of the touristic services in organizing tours to the wineries and to the region. And he is also our food guide during the rich and tasteful dinner, prepared by the chef Vicente Basquez. Starting with an appetizing hors d'oeuvres platter with culinary specialities, such as the tasteful coppa de Zibello, an air-dried cured pork ham, a creamy aged blue sheep cheese from Northern Patagonia, wellknown for their artisanal 'queso azul', and 'Primor', a young salted cheese with a mild flavor, matching with the sweetness of the caramelized walnuts from the walnut trees on the ground. The selection of empanadas, filled with shrimps, or with chard, a kind of spinach, with a stronger taste, and ricotta and the triangle formed classic empanadas de Pino, stuffed with beef and onions is accompanied with the 'Chanco en piedra', our all time favorite salsa.



and with an elegant classic interior



Cristian Aguilera brings the hors d'oeuvres



Mouth-watering local specialties

So simple and so delicious, prepared with tomatoes, garlic, chili peppers, onions, parsley and coriander. And always decorated with the Chef's favorite herb, the lilac ciboulette, which adds a nice colour to the plates.

With the amuse-bouches, Cristian chooses the Loma Larga 2024, a juicy Sauvignon Blanc, with a bouquet of white flowers and with ripe pears, pineapple and herbs on the palate.

With the homemade pasta, the grilled salmon, dressed on lentils and the tender lomo, with native potatoes and carrots, we taste a fresh, red fruit driven Syranoir from Bodegas RE, a blend of 70% Syrah and 30% Pinot Noir, from Casablanca Valley.

After a peaceful rest in the bucolic countryside of Casablanca, we get a morning call of a rooster for a hearty breakfast.

ADDRESS: Hotel 'Casona El Refugio',
Camino Lo Ovalle km1,
Casablanca/Chile



Loma Larga Sauvignon Blanc 2024



*Chef Vicente Basquez serving
homemade pasta*



RE Syranoir 2023

COLCHAGUA VALLEY

Visit at famous Viña Montes in Colchagua Valley

Viña Montes is based in the renowned Apalta vineyards, in the heart of Colchagua Valley, 70 km from the Pacific Ocean, with 120 ha planted in these vineyards, mainly grown on steep slopes.

The History with Guardian Angels

Viña Montes, a landmark winery for Chile, started in 1987 with entrepreneur, wine consultant and winemaker Aurelio Montes and his business partner Douglas Murray, both with a long experience in the wine world, with the first harvest, that would later become the Montes Alpha Cabernet Sauvignon. The winery Montes was founded one year later. The launch of the first iconic wine Montes Alpha M, a Bordeaux blend, in 1996 was followed in 2003 by introducing the first Purple Angel, praised as a Carmenere from another planet by some wine critics and also one of the 5 'Iconos'. The 'Divine Collection' represents the five most extraordinary creations of Montes wines, the 5 icons: Montes Alpha M, Montes Purple Angel, Montes Folly, a Syrah from the highest plots in Apalta, Montes Muse, a Cabernet Sauvignon from Maipo Valley and a tribute to the inspiring women in the Montes' family and Montes Taita, a Cabernet Sauvignon from Marchigüe / Colchagua Valley. With the idea that each icon wine, with a premium quality in a limited production and with a rigorous grape selection, reflects a unique interpretation of the Chilean terroir. And as Aurelio Montes had a passion for angels, the angels became the symbol of Viña Montes, also decorating the labels. With the inauguration of the Apalta winery in a Feng Shui design in 2004 and with the acquisitions of other properties in Marchigüe, Aconcagua, Curicó, Itata, and Maule valleys, the estate was growing up to 800 ha, owned by the family with several associates. In 2016 Aurelio Montes senior handed over the business of winemaking to his son Aurelio Montes junior, who became Montes' Chief winemaker in charge of Montes' whole oenological team.



Viña Montes



in Apalta Valle de Colchagua

The Tasting with Gabriela Negrete, winemaker at Apalta
After visiting the impressive cellar, with 800 oak barrels, placed in a spectacular semi- circle and highlighted with Gregorian chants, we have the pleasure to taste the wines with Gabriela Negrete, winemaker at Apalta.

Montes Alpha Chardonnay 2023 from Aconcagua Costa, 30% fermented and aged in oak barrels

Colour: straw yellow

On the nose: ripe tropical fruits, with freshness and body, an easy to drink wine

Montes Alpha Cabernet Sauvignon 2022 from Colchagua Valley, 90% Cabernet Sauvignon, 10% Merlot, with grape selection in the vineyards, 12 months in French oak barrels, 50% new, 14,50%

Colour: dark red

On the nose: spices, tobacco

On the palate: ripe fruits with a pleasant freshness and round tannins

Montes Alpha Syrah 2022 from Colchagua Valley, 90% Syrah, 8% Cabernet Sauvignon, 2% Viognier, 12 months in French oak barrels, 50% new, 14,50%

Colour: ruby red

On the nose: soft aromas of chocolate and black fruits

On the palate: complex, red currants, juicy acidity, good structure, long in the aftertaste

Montes Alpha Carmenere 2021 from Colchagua Valley, 12 months in French oak barrels, 50% new, 14,50 %

Colour: garnet red

On the nose: black berries, cassis

On the palate: red berries, smooth, soft tannins

Montes Wings 2021 from Apalta, 90% Carmenere, 10% Cabernet Sauvignon, Carmenere from the highest plots, 18 months in French oak barrels partly new, with a long aging potential of 15 years, 14,50 %

Colour: lilac, purple

On the nose: plums, pepper

On the palate: spices, black berries, well structured, long finish

Montes Alpha M 2020 from Apalta Valley, a Bordeaux blend, 80% Cabernet Sauvignon, 10% Cabernet Franc, 5 % Merlot, 5% Petit Verdot, first Icon wine, aged for 18 months in French oak barrels, 70% in new oak, 14,50 %

Colour: deep red

On the nose: ripe red currants, cassis

On the palate: intense ripe red and black berries, sharp tannins, well balanced



Tour in the vineyards



Famous Purple Angel Block #1

*The
tasting
with*



*Gabriela
Negrete,
winemaker
at Apalta*



Montes Alpha Carmenere 2021



Montes Carmenere Wings 2020



Iconic Montes Purple Angle 2021



Montes Folly 2020

*Montes Folly Syrah 2020, from Apalta Valley, since 2003 always with different aquarelles on the label, showing Chile from North to South, all from illustrator Ralph Steadman, very much valued by collectors, 18 months in French oak barrels, 70% new, one of the 5 icons, 15% Colour: carmine red
On the nose: plums, cassis,
On the palate: red currants, spices, freshness, well balanced, smooth tannins, long aftertaste. A great Syrah. Our favorite in the tasting*

*Montes Purple Angel Carmenere 2021 from Colchagua Valley, 92% Carmenere, 8% Petit Verdot, 18 months in new and used French oak barrels, one of the Iconic 5, praised as a wine from another planet by many critics, 14,50% Colour: deep red
On the nose: ripe fruits, aromas of cacao and coffee
On the palate: complex, ripe red fruits, raspberries, with the freshness of citrus fruits, elegant with a strong tannic structure & with a long finish.*

The lunch at Fuegos de Apalta

The Fuegos de Apalta with panoramic views, amidst the vineyards of Apalta offers an open fire cuisine by chef Francis Mallmann, a celebrated Argentinian chef. The food is grilled, smoked or baked in various types of fire in a spectacular central dome of the restaurant. Our starter, the 'Pears Book' with Curicó cheese, pears, plums and prosciutto, covered with Brazilian nuts, spiced up with cinnamon, a beautiful and tasteful appetizer, is served with the fresh Sparkling Angel, a Pinot driven sparkling with a juicy freshness.

Some of us choose the Montes Folly 2020 to continue with the fantastic house made clay oven empanadas, with knife cut steak and Ilajua sauce and with the delicious parmigiana, with smoked aubergines topped with nuts, a great marriage with the full red fruits of the Folly!

ADDRESS: Viña MONTES, Parcela 15- Millahue de Apalta, Santa Cruz / CHILE

(distributed in Luxembourg by Othon Schmitt/Hellange)



Bienvenidos a Fuegos de Apalta



Gastronomia 100% a fuego



A Sparkling Angel served with the appetizer

KGM Musso EV: First Electric Pickup from Korea

LIFESTYLE - THE TESTDRIVE

*Text by Sully Prudhomme, originally written
in German language, pictures by KGM*





It is well-known and widely accepted that South Korea produces high-quality and cost-effective vehicles, even if the technology offered is not always cutting-edge. However, with the relaunch of the Musso EV, now built on the self-supporting, extended platform of the Torres EVX, manufacturer KGM establishes itself as a leader, offering a modern and technologically advanced full-size electric pickup. This is certainly no compact car, as the double-cab pickup, set to hit the European market from South Korea starting in August this year, measures an impressive 5.3 meters in length, making it one of the most imposing representatives of its class. Visually, the Musso EV closely resembles the Torres, but its massive front end appears even more robust, with numerous detailed solutions tailored for pickup use. A sturdy roof rack and standard 17-inch alloy wheels come as standard, while underbody protection and a roll bar are available as optional extras. The drivetrain is powered by one or two 207-hp electric motors, depending on the power distribution. The fastest dual-motor Musso EV accelerates from 0 to 100 km/h in 8 seconds. KGM promises a highly advanced all-wheel-drive system that ensures a dynamic and responsive driving experience under all conditions.

The Musso EV has been developed with the latest technologies to provide an unparalleled driving experience. With a range of 420 kilometers for the two-wheel-drive versions and a fast-charging function that charges the battery from 10% to 80% in 36 minutes, the Musso EV is ideal for both city and long-distance driving. Additionally, the battery features preconditioning for shorter charging times in winter. The towing capacity reaches up to 1,800 kg, and a heat pump is standard, except in the Bronze trim, where it is optional. The Musso EV is equipped with state-of-the-art safety features, including adaptive cruise control, automatic emergency braking, and a 360-degree camera system in higher trim levels. Starting from the Platinum trim, the Musso EV also includes a self-leveling rear suspension. The interior boasts the luxurious ambiance already familiar from the Torres EVX, making the Musso EV a true oasis of luxury. This includes two 12.3-inch displays, an Alpine audio system, an intelligent adaptive cruise control, and a practical 3D surround-view system that simplifies parking the sizable pickup. We thank the Belux importer Astara for providing this vehicle.

The KGM Musso EV is available in four trim levels—Bronze, Platinum, Titanium, and Blackline—in six different paint colors, with the option for all-wheel drive. The Bronze version starts at €43,019, including VAT, and is available at Autodis in Esch/Alzette and Mersch. The truck offers multiple driving modes, including Normal, Sand, Mud, and Individual, as well as adjustable air suspension that adapts to driving speed.

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Based on an idea by Romain Batya



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