

LOS VASCOS

CARMENÈRE GRAN SELECCIÓN 2022

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

■ VINEYARD ATTRIBUTES

Appellation : Colchagua, Chile

Stretching from the Coastal range to the foothills of the Andes mountains, Colchagua's Mediterranean climate and privileged terroirs have made it a place of choice to produce quality wines in Chile. Los Vascos estate lies at the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean.

Terroir : Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

■ VINTAGE SUMMARY

This season was generally rainy, with moderate precipitation, a little less than usual, and a very cold spring. The start of the summer was cold, but temperatures gradually increased and remained very stable throughout the season, allowing for ideal ripeness that produced grapes of great potential. This is a vintage that will be the talk of the coming years.

■ WINE MAKING SCHEME

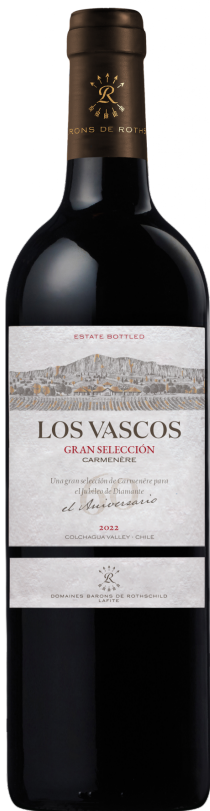
The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27°C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

■ TASTING NOTES

Intense carmine red color.

The nose is expressive, with an evident Carmenère typicity : notes of red bell pepper, pepper, tobacco and cherry liqueur.

The entry is smooth with a pleasant succulence, followed by long, soft tannins and present acidity, making it a juicy and fresh wine. A very good example of Carmenère on an extraordinary vintage.



TECHNICAL INFORMATION

Varietals : Carménère 100%

Alcohol content : 14 % vol.

pH : 3.58

Total acidity : 3.21 g/l