



CHARDONNAY 2018

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 our coolest terroirs in Colchagua Valley, complemented by grapes sourced from our vinegrowing partners in the neighbouring Casablanca Valley.

■ VINTAGE SUMMARY

The winter had abundant precipitation (450 mm equivalent to 80% of the total annual rainfall) and mild temperatures. Spring brought the rains (90 mm approximately) that gave the soil sufficient water to kick off the growing season, it started under very favorable conditions due to a lack of spring frosts. Summer arrived with high temperatures in December, very much like the previous year, but better, as no extreme temperatures occurred between January and March, the mild weather helped grapes to ripen very slowly. In addition, the lack of rain allowed the technical team to wait for the right time to harvest. The harvest started on March 5th and finished on March 29th.

■ WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

■ TASTING NOTES

Beautiful pale bright yellow robe. Fruit-scented nose marked by notes of banana, papaya, lime, and physalis with green tea and chamomile undertones. The wine is rich on the palate, with a great persistence and refreshing acidity. This wine is best enjoyed in its youth, within 2-3 years after bottling. Serving temperature : 10-11°C.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3.16

Total acidity : 3.8 g/l