



PRIMO

LOS VASCOS

SEMILLON D.O. APALTA 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 : Central Region, Chile

Apalta is a horseshoe-shaped valley in the Central Region of Chile, bounded to the south by the Tinguiririca River and encircled by granite hills covered with native hualo woods. Apalta is one of the last areas in Chile where Semillon grapes are cultivated.

Terroir : Grapes are sourced from a plot called "Las 90 Hileras", dating back to 1930. The soils consist of sandy loam overlaying granitic sands resulting from the weathering of the surrounding hills. The topsoil is shallower and less clayey than elsewhere on the property, allowing the roots to penetrate up to 3 meters deep and access sufficient moisture throughout the growing season without irrigation. The proximity to the high hills limits sun exposure preserving the wine's freshness. The ungrafted vines, originating from a historical massal selection, naturally maintain balance and produce fewer but highly concentrated grapes.

VINTAGE SUMMARY

This vintage was characterized by moderate rainfall, a little less than usual, and continued with a very cold spring. The beginning of the summer was cold, but temperatures gradually increased and remained very stable throughout the season, without reaching extremes, which allowed us to obtain an ideal ripeness resulting in great balance and quality. The entire block was harvested by hand on March 1st. The grapes are harvested row by row in small cases to ensure they don't get bruised.

WINE MAKING SCHEME

The grapes are destemmed, cooled and placed in the press. After cold decanting, which takes place at 4 to 7°C, the clear must is separated from the sediments and transferred to cement eggs and barrels, where alcoholic fermentation takes place. Temperatures do not exceed 16°C and fermentation takes about two weeks. After this, the wine is kept on its lees, which are stirred once a day to increase volume. About 9 months later the blend is made. The base comes from the cement eggs, whilst the barrel components add some complexity.

TASTING NOTES

Pale yellow colour with greenish highlights.

The nose is complex, opening on delicate aromas of lemon and orange peel, followed by notes of white flowers and hints of dried fruit. On the palate, a harmonious balance is struck between refreshing acidity and ample volume. The wine culminates in a lingering finish, leaving a subtle aftertaste reminiscent of grapefruit.

TECHNICAL INFORMATION

Varietals : Sémillon 100%

Alcohol content : 14.1 % vol.

pH : 3.11

Total acidity : 3.61 g/l

