

CHARDONNAY 2023



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.

VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a very hot year, similar to 2019.

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

It has a clear yellow colour with a golden rim.
The nose presents notes of pineapple, peach and banana, accompanied by white flowers and hints of dried fruit.
The palate starts softly, giving way to a nice volume balanced by a refreshing acidity that confers the wine tension and persistence.
A season that led us to harvest faster and earlier, which is reflected in a fruity wine with good tension.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 14 % vol.
pH : 3.2
Total acidity : 3.87 g/l