

SPECIAL SELECTION SAUVIGNON BLANC 2017

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



VINTAGE SUMMARY

The season was marked by severe frosts in early September that eased over the spring.
Unlike other years, the early morning mists were less prevalent.
December and January were very hot, but temperatures dropped gradually from February onwards.
The high temperatures prompted an early harvest and lower yields, mostly due to smaller, lighter bunches, which in turn resulted in higher concentration and quality.

WINE MAKING SCHEME

The fruit was sorted before being chilled and macerated for a few hours. It was then crushed and the juice was fermented at low temperature to retain the grapes' flavor and aroma potential.

TASTING NOTES

Los Vascos Sauvignon Blanc 2017 presents a pale yellow color with glints of green, very characteristic of the variety. Aromas of melon, green apple, pineapple, and lime are underscored by spicy, herby notes such as lemongrass and lemon verbena. On the palate, this wine reveals great volume and structure. Best served cold, between 10 and 12ºC.

TECHNICAL INFORMATION
Varietals : Sauvignon blanc 100%