



ROSÉ 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

This season was marked by unusually high temperatures from the beginning of spring, as early as September, with maximum temperatures exceeding 30°C, which continued until the harvest. The warm weather not only moved the harvest forward by 20 days, but also led to lower yields, resulting in very high quality grapes.

■ WINE MAKING SCHEME

The grapes were sorted and chilled to ensure they retained the aromas and characteristic freshness of the varieties during maceration and crushing.

Fermentation took from 3 to 4 weeks in stainless steel vats to allow the full extraction of the grapes' organoleptic properties.

■ TASTING NOTES

Bright pale pink color. The nose explodes with aromas of strawberry, while the palate has plenty of volume, pleasant concentration, and a superbly creamy texture.

To enjoy it at its best, drink now while it is still young. Best served chilled at 11-13°C.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 90%, Syrah 10%

Alcohol content : 13.5 % vol.

pH : 3.0

Total acidity : 4.3 g/l