



ROSÉ 2017

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.



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