

# LOS VASCOS

## CROMAS

### CARMENERE GRAN RESERVA 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 :** 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 :** To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the granitic soils and privileged exposure offer optimal ripening conditions.

#### ■ VINTAGE SUMMARY

The season 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. This provided the ideal maturity conditions which resulted in grapes of great potential. 2022 is a vintage that will be talked about in the years to come.

#### ■ WINE MAKING SCHEME

Grapes are carefully picked by hand when reaching phenolic ripeness. After thorough sorting and destemming, they are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

#### ■ TASTING NOTES

Deep color with crimson hues.

The nose is characteristic of the varietal, with aromas of roasted bell pepper, red chili, black pepper, fresh oregano, and fruity notes of blackberry and plum.

It has a pleasing volume on the palate, with tannins and acidity that provide juiciness and tension. A wine that reflects a great vintage.



#### TECHNICAL INFORMATION

**Varietals :** Carménère 100%

**Alcohol content :** 14,5 % vol.

**pH :** 3,6

**Total acidity :** 3,42 g/l