



CABERNET SAUVIGNON 2018

■ 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 the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

■ VINTAGE SUMMARY

This season was marked by a slow ripening cycle that resulted in a harvest that was longer and later than usual. The temperatures abt cooler than usual, particularly in summer, allowed for a slow and steady ripening of the grapes. And the summer remaining dry well into the season, allowed us to wait until grapes had reached their full phenolic maturity before harvesting each plot separately.

■ WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

■ TASTING NOTES

Deep and intense ruby color. The nose exhibits aromas of red fruit like plum and cherry, laced with notes of ripe strawberries, nutmeg, cocoa, thyme, and black pepper. On the palate the wines features ripe tannins and good structure, with a nice concentration and persistence.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 14 % vol.

pH : 3.50

Total acidity : 3.10 g/l