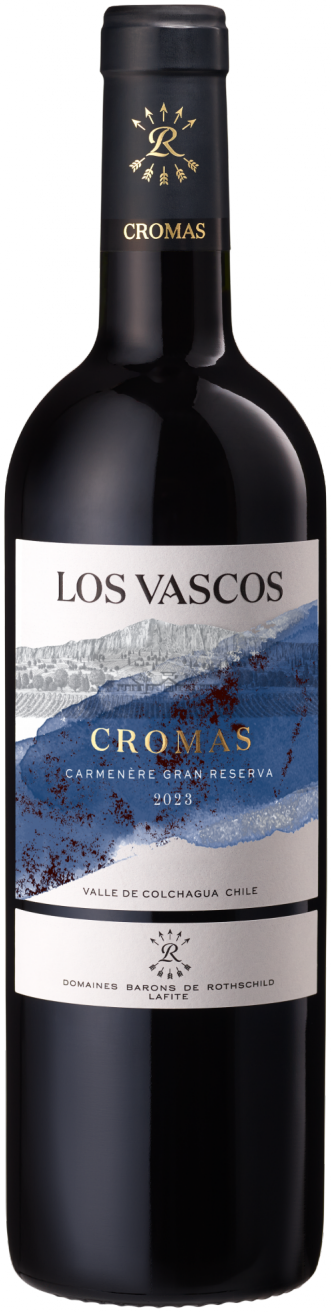
LOS VASCOS

CROMAS

CROMAS GRAN RESERVA CARMENERE 2023

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.



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

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a hot year, similar to 2019.

WINE MAKING SCHEME

Grapes are carefully picked by hand when reaching phenolic ripenes. 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 transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Ruby red in colour.
The nose is intense, revealing aromas of black fruit such as blackberry and plum, complemented by spicy notes of black pepper, cedar and bay leaf.
A slightly warm vintage, which required early and particularly precise harvesting in order to preserve the wine's freshness. This results in a lovely sense of volume, supported by an elegant tension.
A juicy and well-balanced Carmenère, offering a fresh and refined expression of the grape variety.

TECHNICAL INFORMATION
Varietals : Carménère 100%
Alcohol content : 14,5 % vol.
pH : 3,55
Total acidity : 3,51 g/l