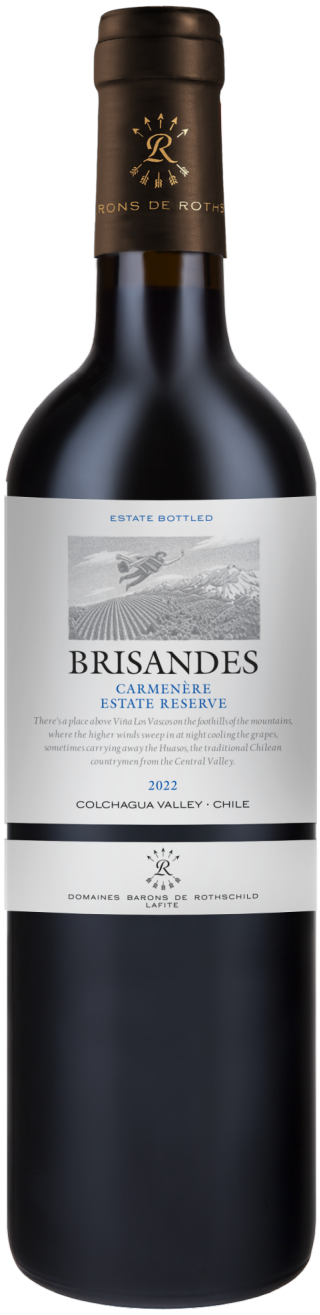


ESTATE RESERVE CARMENERE 2022



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 warm 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

This Carmenère is made with the same care as our Bordeaux Grands Crus. Grapes are carefully picked by hand when reaching phenolic ripenes. After thorough sorting and desteming, grapes 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

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