PRIMO

LOS VASCOS

CINSAULT D.O. VALLE DEL ITATA 2024

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 : Itata, Chile
Itata, nestled in the southern region of Chile, stands as the country's oldest wine region. Our vineyard is situated in the coastal enclave of Coelemu, known for producing nearly half of Chile's Cinsault grapes. Located just 30 km from the Pacific Ocean and near the Itata River, it benefits from the influence of morning fog and "La travesia," a cool afternoon wind that enhances vine health. During summer, significant cloud cover provides filtered light, enabling slow grape ripening and preserving delicate fruit aromas.

Terroir : The grapes come from a plot called Manzano de San Antonio, home to 3000 bush-trained vines. Planted two decades ago from a massal selection of 80-year-old vines, the vines flourish in deep red clay and granite soils adorned with mica sparkles. Situated on the steep slopes of Guarilihue Alto at 300 meters above sea level, all vineyard tasks are carried out either by hand or with the assistance of horses.

VINTAGE SUMMARY

A winter with above-average temperatures led to an early budburst. Spring was cold in contrast to the beginning of summer, which was relatively warm. Temperatures then returned to seasonal norms and stabilized, never exceeding 35°C. A year of fluctuating conditions that ultimately proved to be relatively cool.

WINE MAKING SCHEME

The grapes are destemmed and placed in a stainless steel tank. The fermentation temperature fluctuates between 22 and 25 °C. Once the maceration is finished, which can last up to 20 days, the wine is devatted and placed in cement tanks, where it will undergo malolactic fermentation and age for 12 months.

TASTING NOTES

Bright ruby robe.
The nose is intense, dominated by fruity aromas of strawberry, raspberry, pomegranate, and watermelon, accompanied by floral notes of violet and touches of grapefruit.
On the palate, it is a refreshing, vibrant wine, with an acidity that brings tension and tannins that add texture.

TECHNICAL INFORMATION

Varietals : Cinsault 100%
Alcohol content : 13 % vol.
pH : 3,39
Total acidity : 3,56 g/l