

CAÑETEN 2022

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
Located 40 km from the Pacific Ocean, on the eastern flank of the Coastal Range, the Cañeten valley lies in a transitional zone between Colchagua Costa and Entre Cordilleras, dominated by Cerro Cañeten. The Cañeten Effect, resulting from the mountain's altitude and orientation, regulates the basin's climate by intercepting oceanic moisture and generating morning fog that moderates temperature and light intensity, while allowing southwest winds to enter in the afternoon. The oceanic influence brings freshness and notable aromatic expression, while the thermal amplitude and brightness of the central depression favour optimal phenolic ripening.

Terroir : The grapes come from intra-plot selections across 8 parcels in La Aguina, the coolest, windiest, and most fog-influenced vineyard of the Cañeten Valley. Located on complex hillside terrain, variations in slope, orientation, moisture, and soil depth create a mosaic of microterroirs ideal for Syrah, Cabernet Sauvignon, and Cabernet Franc. Integrated into a unique ecosystem, La Aguina vineyard coexists with exceptional flora from both Andean and coastal species, generating a rare interaction between biodiversity and the vineyard that contributes to plant health and balance. The vines selected for Cañeten are the result of years of close observation and are managed with precision from pruning through to harvest, aiming to maximize the development of extremely high-quality polyphenols.

VINTAGE SUMMARY

The 2022 harvest was marked by a cool and stable climate, without extremes or adverse weather events. A dry, cold winter ensured uniform bud break, while a cool, frost-free spring promoted healthy plant development. The mild summer allowed for gradual ripening, leading to excellent sugar accumulation and optimal aromatic expression. Harvesting took place progressively, allowing each plot to be picked at its ideal point of ripeness. An exceptional vintage, defined by balance, freshness, and remarkable ageing potential.

WINE MAKING SCHEME

The clusters are hand-harvested and 100% destemmed near the fermentation tanks using a mobile reception line, ensuring maximum typicity and quality. Micro-parcels ferment separately in concrete or stainless-steel tanks, depending on the grape variety. Extraction is gentle, with light pump-overs and post-fermentation maceration adjusted daily through tasting. Ageing lasted 16 months: 60% in 4,000 L foudres, 14% in barrels, and 26% in concrete tanks. Only the most balanced components are included in the final blend, after rigorous tasting sessions.

TASTING NOTES

On the nose, the wine reveals complex aromatic intensity with evolving layers. The aromatic sequence opens with vibrant notes of forest fruits like blackberry and raspberry, followed by a subtler second layer of red currants, physalis, and delicate violet and hibiscus flowers. The finish is long and persistent, with enveloping notes of canelo pepper and cedar. On the palate, it is a remarkably balanced wine, with a smooth entry leading to precise acidity that brings tension and energy. The rich texture is supported by a fine, well-defined tannic structure that adds depth and character. Decanting for at least 2 hours before serving is recommended to allow the wine to fully express its aromatic spectrum and depth.

TECHNICAL INFORMATION

Varietals : Syrah 54%, Cabernet sauvignon 43%, Cabernet franc 3%
Alcohol content : 14 % vol.
pH : 3,46
Total acidity : 3,78 g/l