

ALBARIÑO 2025

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
The grapes come from our estate in Peralillo, located at the end of the Colchagua Valley, 40 kilometers from the sea. Years of experimentation with different varieties of white grapes have allowed us to develop specific viticultural practices for the planting and cultivation of this variety, where the presence of a sea breeze from the Pacific Ocean generates a thermal oscillation between day and night of 20°C, contributing to maintaining the freshness and typical characteristics of this variety. The plots are located in the flat part of the vineyard, with soils of medium to high depth and finer texture.

Terroir : Soils of medium to high depth, with a loamy clay texture.

VINTAGE SUMMARY

A rainy and cold winter gave way to a spring with typical conditions. The start of summer was rather warm, leading to a very rapid development of short-cycle grape varieties such as Chardonnay and Sauvignon Blanc. After a few heatwaves, the summer began with below-average temperatures. The season ended with a moderate, average autumn. A year we expected to be hot, but which ultimately turned out to be rather balanced.

WINE MAKING SCHEME

The grapes are destemmed, cooled, and deposited into the presses, where they macerate for 8 hours. After maceration, the must is drained, and pressing begins. Under constant monitoring, the cut-off the pressing is evaluated and decided based on tasting parameters and analysis. The must is protected from oxygen to preserve its characteristic aromas. After cold settling, which takes place between 4 and 7°C, the must is kept with its lees in a cold room for 2 weeks. It is fermented at low temperature (12-15°C) and stored in stainless steel tanks.

TASTING NOTES

Pale yellow robe with green highlights.
The nose is complex, marked by citrus notes such as grapefruit and mandarin, with hints of peach and apricot. Notes of white flowers and juniper complement the bouquet.
On the palate, the aromas intensify, fully revealing the floral nuances and the wine's volume. This balance, supported by well-managed acidity, provides a long and elegant finish.

TECHNICAL INFORMATION

Varietals : Albariño 100%
Alcohol content : 13 % vol.
pH : 3,1
Total acidity : 4,1 g/l