

LOS VASCOS

WINEMAKER RESERVE 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.

■ WINE MAKING SCHEME

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

