ESTATE RESERVE 2023



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 : The cabernet sauvignon for this cuvée is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a hot year, similar to 2019.

WINE MAKING SCHEME

After careful 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, 60% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Deep ruby red colour.
The nose, driven by fruit, reveals aromas of raspberry, cherry and tobacco, accompanied by notes of graphite and cedar derived from barrel ageing.
The palate is full and persistent, supported by assertive tannins with a fine, silky texture, suggesting excellent ageing potential.
Despite a vintage marked by higher temperatures, the wine retains a fine tension and pleasing freshness, reflecting the influence of the Pacific Ocean and precisely timed harvests.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Alcohol content : 14,5 % vol.
pH : 3,52
Total acidity : 3,11 g/l