

CABERNET SAUVIGNON 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 : 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 soils are of medium depth and are made of sand and clay. Combined with the breeze from the near Pacific Ocean, they allow for the production of fresh and well-balanced grapes.

VINTAGE SUMMARY

The year began with a cool spring, fostering balanced vine growth without stress. It continued with a summer and autumn marked by above-average temperatures, making the final stages of ripening more demanding. This distinctive vintage, shaped by contrasting weather conditions, defies conventional patterns.

WINE MAKING SCHEME

Maceration is carried out for up to 15 days, seeking to maintain fruit expression without neglecting the typical structure of the varietal. The wine is then stored in cement vats to maintain the freshness and aromatic expression, characteristic of the variety.

TASTING NOTES

Cherry-red colour.
Intense nose marked by fruity notes of raspberry, morello cherry and strawberry tart, complemented by hints of white pepper, red chilli and bay leaf.
On the palate, the wine offers good volume, supported by present yet supple tannins. Lovely freshness brings tension and length. The whole is beautifully balanced, with a persistent, moreish finish that leaves you wanting another sip.

TECHNICAL INFORMATION
Varietals : Cabernet sauvignon 100%
Alcohol content : 13,5 % vol.
pH : 3,52
Total acidity : 3,48 g/l