



ROSÉ 2021

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

VINEYARD ATTRIBUTES

Appellation : Colchagua, Chile

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of the Colchagua valley, where the vines benefit from an ideal microclimate thanks to the influence of the Pacific Ocean.

Terroir : Los Vascos is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time. Grapes are sourced from dedicated plots of Cabernet Sauvignon and Syrah, that are tended with a view to producing a great rosé.

VINTAGE SUMMARY

A rainy winter gave way to a cool spring where the maximum temperatures never raised over 26°C. Rain showed up only and briefly at the beginning of summer, along with some unusual cool temperatures, that made this season, without any doubt, the freshest to date. A round the clock surveillance, tasting the grapes, checking their maturity was necessary to find out the best vintage date.

Syrah and Cabernet Sauvignon kicked off the season on March 24, and we closed with the Mourvèdre on April 13. An early picking, made by hand, gave us the opportunity to protect the delicate aromas from oxidation and to constrain the extraction of colour.

WINE MAKING SCHEME

Grapes are harvested early in the morning, when temperatures are lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes are pressed directly and fermented at low temperatures in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks to retain the purity of the fruit.

TASTING NOTES

Bright and crystal-clear, this wine has an alluring pale pink colour. The nose exhibits an intense strawberry scent that mixes along a background of raspberry and sweet melon pear. A fresh, vivacious palate that presents a delicate structure and balanced acidity, this 2021 Los Vascos Rosé develops into a lovely and gentle acertaste. A veritable food wine.



TECHNICAL INFORMATION

Varietals : Syrah 60%, Cabernet sauvignon 30%, Mourvèdre 10%

Yield : 50 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.07

Total acidity : 4.47 g/l