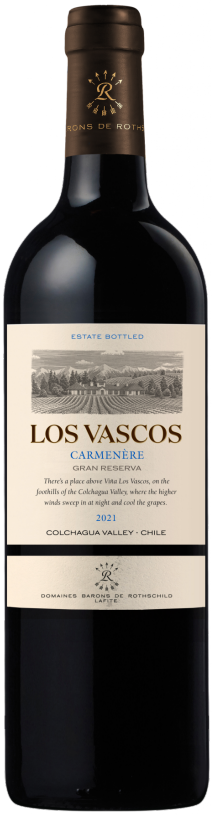


GRAN RESERVA CARMENERE 2021

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 warm granitic soils and privileged exposure offer optimal ripening conditions.

VINTAGE SUMMARY

A rainy winter led to a cool spring where maximum temperatures did not exceed 26°C . The summer saw early rains and unusually low temperatures, undoubtedly the coolest season in recent years. This, of course, is reflected in the wines.
It was necessary to visit, taste and analyze more frequently in order to make the right decision on the harvest date.

WINE MAKING SCHEME

The grapes are carefully destemmed in order to eliminate all plant parts and to avoid excessive crushing to avoid possible bitterness from the seeds. Alcoholic fermentation is then carried out in stainless steel tanks.
Vinification is traditional Bordeaux style, taking care of the extraction and maintaining temperatures no higher than 28°C (82°F). All this, seeking to maintain the elegance of the tannins coming from the granitic terroir, and the characteristic aromatic component. Macerations of up to 30 days are carried out to allow concentration, but always maintaining elegance.
After separating the wine from the skins, malolactic fermentation takes place in stainless steel tanks.
Once this is finished, the aging process begins. Fifty percent of the volume is aged in first and second use barrels and 50% in cement vats, where it remains for 12 months. The rest is kept in cement vats, which allow us to maintain the freshness and liveliness of the wine.
These components are tasted and evaluated separately to finally make the final blend.

TASTING NOTES

Clean, deep purple color with ruby highlights.

The first impression on the nose is very fruity, with notes of raspberries and fresh plums, then revealing classic varietal notes such as green pepper, white pepper and bay leaf, accompanied by the support from barrel aging with notes of chocolate, graphite and cedar.

In the mouth it has a light sucrosity, good balance, a pleasant volume and present tannins that make it long and persistent.
Overall a different Carmenere, where the fruity, spicy notes and mouthfeel move in a fresher palate than what we would normally find in a Carmenere from Los Vascos. A clear reflection of an exceptionally fresh vintage.

TECHNICAL INFORMATION

Varietals : Carménère 100%
Alcohol content : 14.5 % vol.
pH : 3.63
Total acidity : 3.41 g/l