



LOS VASCOS

ROSÉ 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

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 winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

■ 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

Pale pink in color.

This wine stands out for its strong aromatic expression, dominated by notes of red fruit such as fresh strawberry and red cherry, citrus notes like grapefruit, enhanced by delicate hints of rose.

The palate follows the nose, offering good volume and a refreshing acidity that confers a pleasant length.



TECHNICAL INFORMATION

Varietals : Grenache noir 50%, Mourvèdre 28%, Syrah 22%

Alcohol content : 13 % vol.

pH : 3,04

Total acidity : 3.86 g/l