



CHARDONNAY 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

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 : 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 mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

■ 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.

Picking started on March 2 and finished on the 31st of the same month. The important contrast in age and origins of this vineyard, give us the chance to harvest in batches looking to have different elements in the blend. The early harvested grapes provide freshness and acidity, while the grapes picked towards the end of the period bring complexity and volume.

■ WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

■ TASTING NOTES

Crystal-bright pale-golden colour with blonde hues. The nose has some expressive notes of banana and custard apple, our local and beloved "chirimoya," joined by notes of dried fruits and hints of citrus. The palate is silky and lingering with both volume and freshness that makes this wine a juicy and well-balanced example. A versatile example of crisp and delicate Chardonnay, perfect for a baked Chilean Salmon.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Yield : 70 hL/ha

Alcohol content : 14 % vol.

pH : 3.11

Total acidity : 4.47 g/l