



LOS VASCOS EL ANIVERSARIO GRANDE RÉSERVE 2018

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 : The cabernet sauvignon for the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

■ VINTAGE SUMMARY

2018 offered optimal weather conditions. The season started with average rainfall in winter and spring, which provided favorable conditions for bud break and fruit onset. Minimum temperatures were mild throughout the season, and luckily we didn't suffer any frost episode. The main characteristic of the summer was that temperatures remained slightly below average, which allowed grapes to ripen slowly. This factor, combined with a great after season with no precipitations, was determining for the harvest timing that started rather late once the grapes had developed fully and reached optimal phenolic ripeness. The harvest started on April 23 and continued until the 27th of the same month.

■ WINE MAKING SCHEME

This fine wine is made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

The wine presents a ruby red color.

The nose offers nice fruity aromas of plums and cherries, with subtle notes of liquorice, dark chocolate, nutmeg, mint leaves, thyme, black pepper and tobacco.

On the palate, the sweet, smooth tannins give the wine a long and pleasant persistence. Good volume and structure. A nicely balanced blend that shrouds Cabernet Sauvignon in the outstanding typicity of Chilean Carménère.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%

Alcohol content : 14.5 % vol.

pH : 3.68

Total acidity : 3.16 g/l