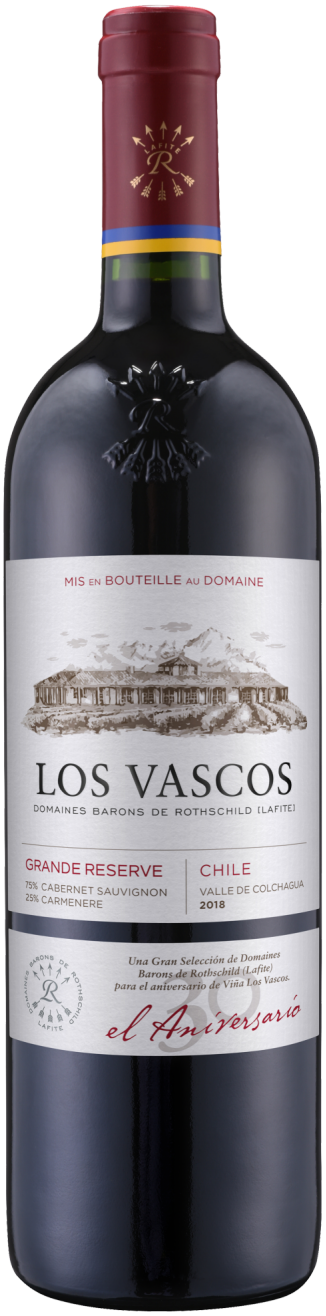


GRANDE RESERVE EL ANIVERSARIO 2018

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 : 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 ripenes and acidity. After careful sorting and desteming, 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 transfered 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 Carmenère.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%
Alcohol content : 14.5 % vol.
pH : 3.68
Total acidity : 3.16 g/l