ROSÉ 2022



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 : Grapes are sourced from our coolest terroirs in Colchagua Valley.

VINTAGE SUMMARY

This season was characterised by moderate rainfall, a little less than usual, followed by a very cold spring. The beginning of the summer was cold, but temperatures gradually increased and remained very stable throughout the season, providing the ideal ripening conditions for the grapes and resulting in great balance and quality.
The Syrah and Grenache were harvested together on March 9th, the Mourvèdre followed 2 weeks later, which allowed us to have the must in contact with the lees and to obtain a greater quantity of aromatic precursors and a rounder mouthfeel.

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

Delicate, pale pink colour.
The nose presents an aromatic explosion dominated by red fruits such as strawberry, ripe raspberry and pomegranate accompanied by notes of white peach and delicate floral hints. The palate is lively, fresh, fruity and silky with a long finish and great personality.

TECHNICAL INFORMATION

Varietals : Syrah 60%, Grenache noir 30%, Mourvèdre 10%
Alcohol content : 13.5 % vol.
pH : 3.04
Total acidity : 4.12 g/l