

# LOS VASCOS CHAGUAL

## CABERNET SAUVIGNON 2023

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 soils are of medium depth and are made of sand and clay. Combined with the breeze from the near Pacific Ocean, they allow for the production of fresh and well-balanced grapes.

### ■ VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a hot year, similar to 2019.

### ■ WINE MAKING SCHEME

Maceration is carried out for up to 15 days, seeking to maintain fruit expression without neglecting the typical structure of the varietal. The wine is then stored in cement vats to maintain the freshness and aromatic expression, characteristic of the variety.

### ■ TASTING NOTES

Cherry red colour.

The nose is complex and well balanced, with notes of blackcurrant, blackberry and plum, complemented by accents of red pepper, black pepper and graphite. Touches of lavender and earthy notes round it up.

On the palate, the wine shows a fine structure, with supple and persistent tannins.

The fresh, vibrant acidity confers tension and balance to the whole.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 100%

**Alcohol content** : 13,5 % vol.

**pH** : 3,54

**Total acidity** : 3,39 g/l