

LOS VASCOS

WINEMAKER RESERVE CABERNET SAUVIGNON - CARMÉNÈRE 2020

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 : To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

■ VINTAGE SUMMARY

The season started with an exceptionally warm and dry winter, with few days of sub-zero temperatures. During spring, we experienced two frost episodes that affected part of the buds and shoots, leading to natural thinning and, consequently, lower yields and greater concentration. Throughout the season, temperatures continued to rise, reaching peaks of up to 37 °C in the shade during the summer. As a result, the harvest began 20 days earlier than usual.

■ WINE MAKING SCHEME

The grapes are carefully destemmed to remove all stems and vegetal parts, avoiding excessive crushing to prevent potential bitterness from the seeds. They are then deposited into stainless steel tanks for fermentation. In the winery, everything is vinified separately, allowing us to evaluate and taste in greater detail before creating the final blend. The Carmeneré present in the blend highlights the fruit, adds succulence, contributes color, and imparts smoothness. We employ traditional Bordeaux vinification, paying close attention to extraction and maintaining temperatures below 28°C. Macerations of up to 25 days are performed, utilizing static extraction to concentrate while always preserving elegance. After separating the wine from the skins, malolactic fermentation takes place in stainless steel tanks. Aging occurs with 75% in barrels (25% first use) and 25% in concrete tanks. This allows to maintain fruit and freshness while enhancing complexity.

■ TASTING NOTES

Brilliant ruby colour with garnet reflections.

On the nose, the Carmeneré stands out with herbaceous and spicy notes such as pepper, red bell pepper and saffron. The Cabernet Sauvignon contributes the aromatic foundation with aromas of red fruits such as plum and cherry. All of this is rounded by barrel aging, which brings hints of cedar and cloves.

On the palate, the wine is elegant and balanced with good acidity and well-integrated tannins. The soft and silky tannins of the Carmeneré complement the more imposing structure of the Cabernet Sauvignon.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%

Alcohol content : 14.5 % vol.

pH : 3.58

Total acidity : 3.19 g/l