

# LOS VASCOS

## CROMAS

### CHARDONNAY GRAN RESERVA 2023

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

The grapes come from two different vineyards: Los Vascos, located in Peralillo, in the Colchagua Valley, 40 kilometers from the sea, and Litueche, located in the Colchagua Valley, 25 kilometers from the sea. The combination of these two origins allows us to achieve the perfect balance.

**Terroir** : The parcels are located on deep soils with fine textures. These conditions provide greater vigor, which helps protect the grapes and their qualities when summer temperatures rise significantly. In Litueche, Colchagua Costa, maximum temperatures don't exceed 28°C, which helps to preserve acidity and aromatic potential.

#### ■ 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

After the harvest, the grapes are destemmed, cooled and placed in the presses, where they are macerated for 8 hours. The must is then drained and pressing begins under constant monitoring. The must is partially protected from oxygen, as the aim is to generate a more golden colour and more complex aromatic notes. After a first decantation for 2 to 3 days, the must is kept in tanks for ten days prior to fermentation to develop its full aromatic potential and generous volume. The Peralillo grapes are fermented in stainless steel tanks, while the Litueche grapes are fermented in oak barrels and vats. The wines are kept on lees, seeking volume and complexity.

#### ■ TASTING NOTES

Pale yellow in color with golden highlights.

On the nose, aromas of fruits and flowers such as pineapple, mango, jasmine, and white peach stand out. There are also subtler notes of flint and dried fruits.

On the palate, the acidity is vibrant and juicy. Its good concentration adds creaminess and provides a beautiful length to the wine. Mineral notes add an extra layer of complexity.

#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

**Alcohol content** : 14 % vol.

**pH** : 3,11

**Total acidity** : 3,95 g/l