



CABERNET SAUVIGNON CUVÉE ESPECIAL 2015

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.



■ VINTAGE SUMMARY

2015 was marked by unusual climate conditions during bud break and rain that was concentrated mostly in September (the average rainfall amounted to 110 mm). Although such conditions led to a late bud break, our team managed to offset the delay by altering the irrigation regime. Efficient vineyard management and an absence of extreme temperatures (with a peak between 30° and 32°C) resulted in a normal harvest.

■ WINE MAKING SCHEME

The grapes were de-stemmed and crushed at reception. Fermentation was conducted in stainless steel vats at a controlled temperature between 25 and 27°C, followed by a maceration period of 10 to 15 days.

■ TASTING NOTES

Intense ruby red color. The nose is rich in fruit aromas, offering fresh plums, cherries, and ripe raspberries followed by pleasant blackcurrant notes. Fruit aromas mingle harmoniously with hints of licorice and white pepper. The palate is fresh and juicy, with remarkably well-balanced acidity, alcohol, and tannins. A wine with a delightfully captivating personality.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%