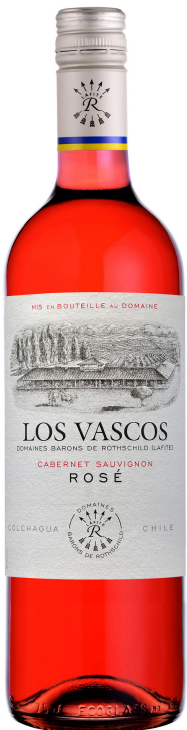




ROSÉ 2016

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

Winter was normal in our valley, with regular rain, most of which was concentrated in July. Temperature differentials were pronounced in the spring, with peaks sometimes exceeding 35°C. Temperatures remained high throughout the summer, particularly in January, with a maximum of 37.9°C. In March (a month before the harvest) temperatures declined significantly – remaining below 28°C - and many days were cloudy, which considerably slowed ripening, resulting in the grapes reaching optimal maturity, with great natural freshness and elegant grassy notes.

Fortunately, we picked the grapes before the unexpected rain during the harvests, and they were not harmed.

■ WINE MAKING SCHEME

The grapes were sorted and chilled to ensure they retained the aromas and characteristic freshness of the varieties during maceration and crushing.

Fermentation took from 3 to 4 weeks in stainless steel vats to allow the full extraction of the grapes' organoleptic properties.

■ TASTING NOTES

Bright pale pink color with fuchsia sparks. Fruity aromas of raspberry, red cherry, gooseberry and grapefruit with delicate hints of flowers. Remarkably flavorful, fresh mouthfeel and delicious texture. Drink now to enjoy it in the prime of its youth. Excellent choice as an aperitif or to pair with moderately spicy dishes like gazpacho, pizza, paella or a refreshing Greek salad. Best served cold, between 11 and 13°C.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 90%, Syrah 10%

Alcohol content : 13.5 % vol.

pH : 3

Total acidity : 4.2 g/l