

LAS HUERTAS

ESTATE RESERVE 2022

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 cabernet sauvignon for this cuvée is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

■ VINTAGE SUMMARY

The season was characterized by moderate rainfall, a little less than usual, and continued with a very cold spring. The beginning of the summer was cold but temperatures gradually increased and remained very stable throughout the season. This provided the ideal maturity conditions which resulted in grapes of great potential. 2022 is a vintage that will be talked about in the years to come.

■ WINE MAKING SCHEME

Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 75% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Bright ruby red color.

The nose is dominated by aromas of strawberry and blackberry, gradually giving way to notes of redcurrant, black cherry, herbs, and roasted red pepper. Barrel aging adds complexity with hints of tiramisu and dried fruits.

On the palate, the wine is structured, with firm tannins that reflect its youth and character.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 14 % vol.

pH : 3,48

Total acidity : 3,62 g/l