

CARMENERE GRAN RESERVA 2019

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

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

Cromas Carmenère Gran Reserva is an evolution of the Carmenère Grande Réserve. The Los Vascos Cromas name inspired us with the colours of nature that reflect the terroir and the Los Vascos teams' expertise. With this new change, the drier-than-usual start to the season required early irrigation and meticulous monitoring of the vineyard. The major challenge for the 2019 vintage essentially resulted from the extremely high temperatures at the end of January and beginning of February (reaching 40.6°C). Fortunately, the much cooler nights, with a record low of 10.2°C, allowed high-quality grapes to be obtained with excellent ripeness and balance.

The harvests began on 15 April and ended on 7 May.

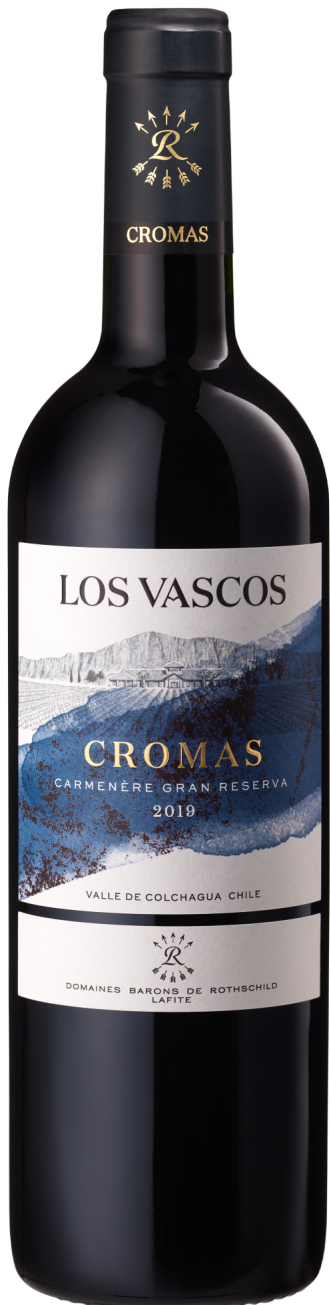
■ WINE MAKING SCHEME

This Carmenère is made with the same care as our Bordeaux Grands Crus. Grapes are carefully picked by hand when reaching phenolic ripeness. After thorough 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, 50% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Intense colour tinged with purple.

On the nose, the wine reveals fruit aromas such as blackberry, plum and black cherry that gradually evolve with notes of white pepper and herbaceous notes characteristic of this grape variety. On the palate, the tannins are soft, silky with a pleasant balance between density and acidity.



TECHNICAL INFORMATION

Varietals : Carménère 100%

Alcohol content : 14.5 % vol.

pH : 3.64

Total acidity : 3.16 g/l