

BRISANDES

CHARDONNAY 2025

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 : Grapes are sourced from our coolest terroirs in Colchagua Valley.

■ VINTAGE SUMMARY

A rainy and cold winter gave way to a spring with typical conditions. The start of summer was rather warm, leading to a very rapid development of short-cycle grape varieties such as Chardonnay and Sauvignon Blanc. After a few heatwaves, the summer began with below-average temperatures. The season ended with a moderate, average autumn. A year we expected to be hot, but which ultimately turned out to be rather balanced.

■ WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

■ TASTING NOTES

Crystal-clear robe, bright yellow with golden highlights.

The nose reveals aromas of exotic fruits such as Brazilian guava (feijoa), papaya, pear and yellow peach, subtly interwoven with citrus notes, such as grapefruit.

On the palate, it is well-balanced, full and tense, offering great harmony with a slight bitterness on the finish and a good persistence.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 13,5 % vol.

pH : 3,13

Total acidity : 3,77 g/l

