

LOS VASCOS CHAGUAL

CABERNET SAUVIGNON 2021

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 : The soils are of medium depth and are made of sand and clay. Combined with the breeze from the near Pacific Ocean, they allow for the production of fresh and well-balanced grapes.

■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring in which maximum temperatures did not exceed 26°C. The summer kicked off with early rains and unusually low temperatures. It was, in fact, the coolest one in recent years. It was necessary to watch the vineyard closely, taste and analyze the grapes more frequently in order to make the right decision for the harvest date. Due to logistical and maturity issues, the entire organic sector of the estate is harvested in a short period of time. This season, the organic Cabernet Sauvignon was harvested on April 14-15. This particularly cool year is reflected in the quality and expressiveness of this wine.

■ WINE MAKING SCHEME

Maceration is carried out for up to 15 days, seeking to maintain fruit expression without neglecting the typical structure of the varietal. The wine is then stored in cement vats to maintain the freshness and aromatic expression, characteristic of the variety.

■ TASTING NOTES

Intense garnet in color, this aromatic wine opens with notes of ripe red fruits such as strawberry and raspberries, with layers of blueberries, and blackcurrant. In addition, like a true Cabernet Sauvignon from Peralillo, the nose reveals an intense spicy component with notes of pepper, bay leaf and oregano. This aromatic complexity is accompanied by a good sugar acidity balance on the palate that boasts intense and persistent tannins. Undoubtedly, a juicy and palatable Cabernet Sauvignon, to drink now or keep for a few years.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 13.5 % vol.

pH : 3.56

Total acidity : 3.10 g/l