

ESTATE RESERVE 2022



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 the Grande Reserve 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

This fine wine is made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripenes and acidity. After careful sorting and desteming, 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 transfered 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