

SPECIAL SELECTION CARMENERE 2023

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 the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a very hot year, similar to 2019.

WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for twelve months in stainless steel tanks in order to obtain its unique fruit-driven style.

TASTING NOTES

Ruby red color.
The nose is intense, with aromas of black fruits such as blackberry and plum, accompanied by spicier notes like black pepper, cedar, and bay leaf.
A slightly warm year, which required an early and very precise harvest to preserve freshness and expression. This results in a pleasant sensation of volume and tension on the palate.
A juicy Carmenere, on the fresher side of its expression.

TECHNICAL INFORMATION

Varietals : Carménère 100%
Alcohol content : 13,5 % vol.
pH : 3,57
Total acidity : 3,29 g/l