

LOS VASCOS

CROMAS

CABERNET FRANC GRAN RESERVA 2021

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 : With its strong personality, elegant structure and ageing potential, Cabernet Franc has always been one of our favourite varietals.

The idea to make a super premium Cabernet Franc came up after the terroir studies that were conducted at Los Vascos between 2009 and 2012. The first 2 ha were planted from 2013, reaching 18 ha today.

For this demanding grape variety we chose the hillsides of Santa Lucia where the soils made of altered granite with low argile content, and the south eastern exposition offers the optimal ripening conditions, whilst the gentle ocean breeze helps cooling the grapes at night.

The results didn't disappoint us and as 2019 vintage we saw we had the grapes with the potential to make a great single varietal wine to join the Cromas range.

■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring where maximum temperatures did not exceed 26°C. The summer had rain at the beginning and unusually low temperatures, undoubtedly the coolest season in recent years. This, of course, is reflected in the wines. It was necessary to inspect, taste and analyze more frequently in order to make the right decision on the harvest date. The 2021 Cabernet Franc was harvested on March 29 and 30, almost two weeks later than the 2020.

■ WINE MAKING SCHEME

This grape variety calls for a very soft handling in the winery, with extreme caution and patience required during the extraction and maceration phases. Therefore the grapes are fermented in small stainless steel tanks, allowing to vinify the various plots separately. The wines are then aged in oak barrels for 80% and the remaining 20% in concrete tanks.

■ TASTING NOTES

Attractive ruby-red color.

Fragrant nose of red berries (raspberry and fresh strawberry), with the herbaceous and floral aromas characteristic of this varietal. Notes of orange peel and graphite complete the aromatic complexity.

On the palate, the wine offers a soft opening, marked by intense, refreshing acidity. Strong but pleasant tannins lead to a persistent finish.

TECHNICAL INFORMATION

Varietals : Cabernet franc 100%

Alcohol content : 14 % vol.

pH : 3.52

Total acidity : 3.19 g/l

