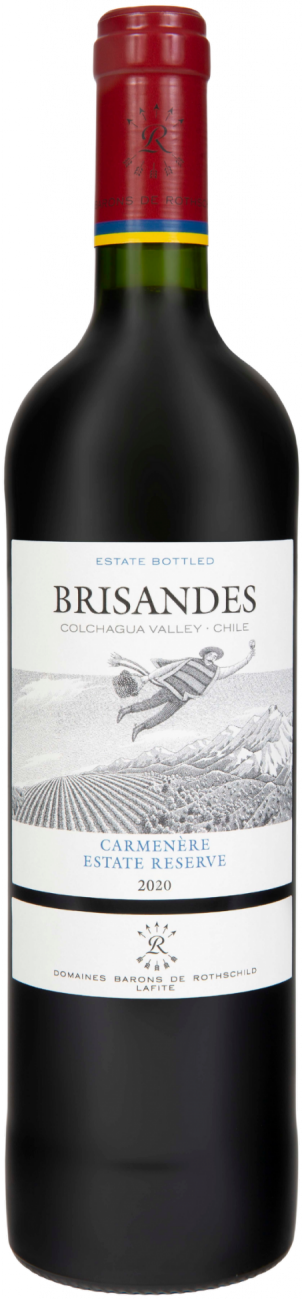


ESTATE RESERVE CARMENERE 2020



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 : To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

VINTAGE SUMMARY

An early harvest driven primarily by the weather, among other factors, was the signature of a season that started with a warm winter, had little precipitation and saw only a few days with below zero temperatures. Spring had two frost episodes that burned some bunches and buds and led to natural thinning of the fruit, which in turn allowed for greater concentration and enhanced the quality of the berries. Despite these two days of frost, temperatures continued to rise in spring and especially in summer, some days reaching and even exceeding 37°C in the shade, while the rain remained absent. Consequently, the harvest took place some 20 days before the usual date. For the 2020 vintage, the grapes used for this wine were harvested towards the end of March.

WINE MAKING SCHEME

This Carmenère is made with the same care as our Bordeaux Grands Crus. Grapes are carefully picked by hand when reaching phenolic ripenes. After thorough 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, 50% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Deep color with a ruby touch.
On the nose, the wine is balanced and complex with several levels of aromas. Black fruits such as blackberries or ripe plums, toasted notes of nutmeg, graphite and the classic roasted red pepper typical of the variety.
On the palate, this vintage is slightly different from the classic Peralillo Carmenere. On the one hand, it has better acidity, a balanced sucrosity, and on the other hand, the tannins are more present, which translates into a juicier wine.
A Carmenere with great complexity on the nose, a young but balanced palate and a pleasant finish.

TECHNICAL INFORMATION

Varietals : Carménère 100%
Alcohol content : 14.5 % vol.
pH : 3.67
Total acidity : 3.29 g/l