



THE WILLOW CABERNET SAUVIGNON 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 : 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).

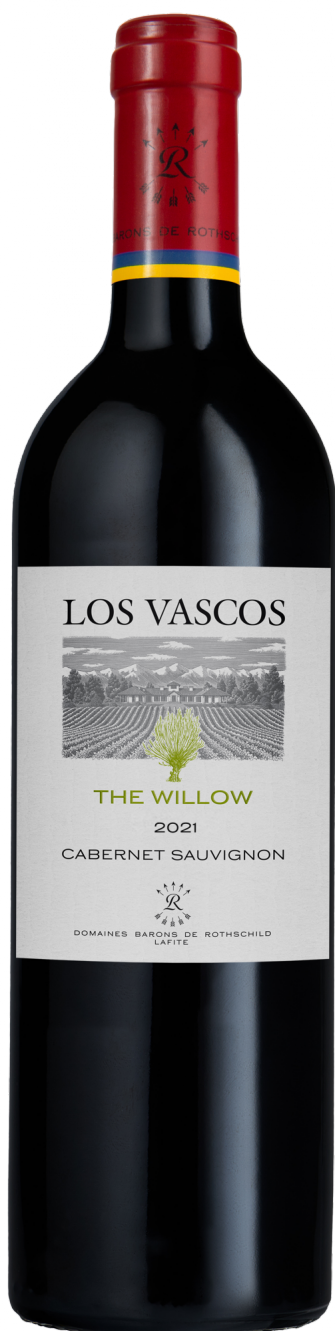
■ WINE MAKING SCHEME

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 three months in stainless steel tanks in order to obtain its unique fruit-driven style.

■ TASTING NOTES

Bright, with a lively ruby color.

On the nose we found black fruits, such as plums and dark cherries, which are joined by herbs such as bay leaf and rosemary, which add complexity and freshness. In the mouth it has a smooth and round entry, which gives way to a good acidity accompanied by firm but soft tannins, which give a crisp and tasty sensation.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%