



THE WILLOW CABERNET SAUVIGNON 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

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 hot year, similar to 2019.

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

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■ WINE MAKING SCHEME

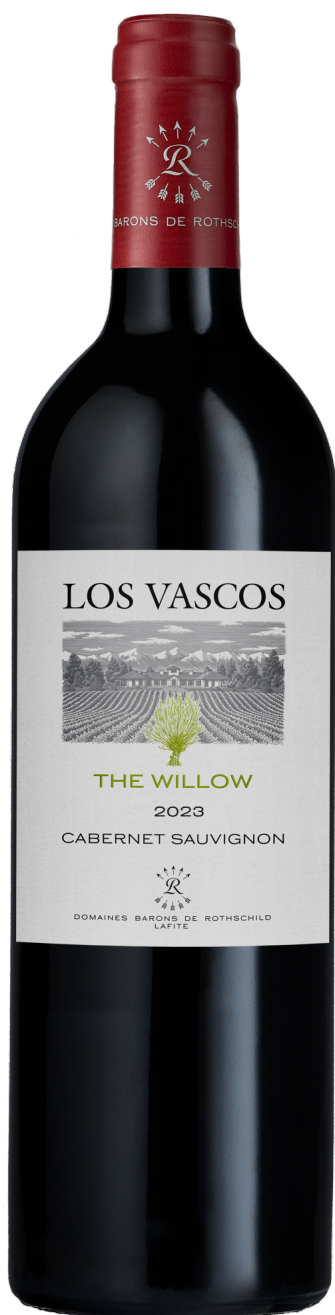
The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 °C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the 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

Ruby red colour.

On the nose, it stands out for its aromas of red fruit : sour cherry, raspberry, pomegranate, and blackcurrant, accompanied by spicy notes of nutmeg.

The palate offers a pleasant sensation of volume, combined with a marked acidity, which reflects the conditions of the vintage and confers the wine a nice tension and long persistence.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 14 % vol.

pH : 3,56

Total acidity : 3,48 g/l