



LOS VASCOS

THE EUCALYPTUS 2022

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

The season was characterized by moderate rainfall, a little less than usual, and continued with a very cold spring. The beginning of the summer was cold but temperatures gradually increased and remained very stable throughout the season. This provided the ideal maturity conditions which resulted in grapes of great potential. 2022 is a vintage that will be talked about in the years to come.

■ 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.

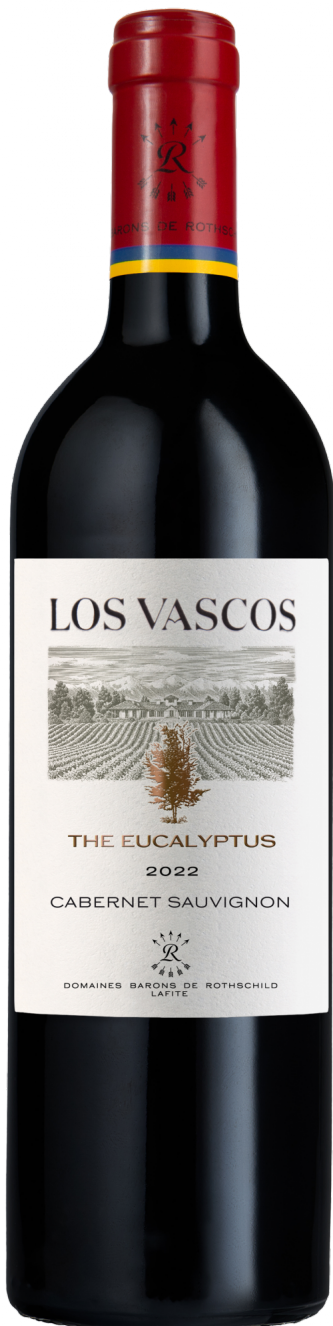
■ TASTING NOTES

Deep color with ruby tones.

The nose is intense, with notes of raspberry, plum, blackberry and strawberry. Hints of black pepper and liquorice contribute to the aromatic complexity.

The wine offers good volume and fine tannins that confer a pleasant structure and persistence. All this is balanced by a good acidity bringing a touch of freshness.

A vintage of excellent quality that allowed this Cabernet Sauvignon to express its true potential.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 13.9 % vol.

pH : 3.58

Total acidity : 3.33 g/l