

LOS VASCOS CHAGUAL

SAUVIGNON BLANC 2023

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

■ VINEYARD ATTRIBUTES

Appellation : San Antonio, Chile

The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

Terroir : The soils of granitic origin, with good drainage and low nutrient content, force the roots to explore deeper. These conditions, combining to the Pacific influence, located a mere 20km away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression.

■ VINTAGE SUMMARY

A winter with moderate rainfall gave way to a spring marked by a burst of frost that affected this early budding variety. Fortunately, this affected the quantity of the harvest but not the quality of the grapes. At the end of spring the temperature began to rise and remained above normal throughout the summer, making it a hot year for the San Antonio Valley (like 2019). Thanks to the proximity of the Pacific Ocean, the temperatures remained moderate allowing us to harvest balanced grapes. Harvest began on March 31.

■ WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

■ TASTING NOTES

Very pale yellow in color with greenish hues.

The nose is intense with aromas of green chili, asparagus and chives, as well as notes of lychee and passion fruit.

The palate is very juicy and tense, with vibrant acidity that gives it persistence. The aftertaste is fruitier, highlighting aromas of passion fruit and lemon peel.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13.1 % vol.

pH : 3.16

Total acidity : 3.91 g/l