



# LOS VASCOS

## ALBARIÑO 2024

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** : Colchagua, Chile

The grapes come from our estate in Peralillo, located at the end of the Colchagua Valley, 40 kilometers from the sea. Years of experimentation with different varieties of white grapes have allowed us to develop specific viticultural practices for the planting and cultivation of this variety, where the presence of a sea breeze from the Pacific Ocean generates a thermal oscillation between day and night of 20°C, contributing to maintaining the freshness and typical characteristics of this variety. The plots are located in the flat part of the vineyard, with soils of medium to high depth and finer texture.

**Terroir** : Soils of medium to high depth, with a loamy clay texture.

### ■ VINTAGE SUMMARY

A winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

### ■ WINE MAKING SCHEME

The grapes are destemmed, cooled, and deposited into the presses, where they macerate for 8 hours. After maceration, the must is drained, and pressing begins. Under constant monitoring, the cut-off the pressing is evaluated and decided based on tasting parameters and analysis. The must is protected from oxygen to preserve its characteristic aromas. After cold settling, which takes place between 4 and 7°C, the must is kept with its lees in a cold room for 2 weeks. It is fermented at low temperature (12-15°C) and stored in stainless steel tanks.

### ■ TASTING NOTES

The color is a pale greenish-yellow.

The nose offers fruity aromas of white peach and citrus, accompanied by gentle floral notes of jasmine. As it opens up, exotic notes of passion fruit and guava emerge.

On the palate, the aromas become more intense, the acidity is refreshing and well-balanced with a saline touch and good persistence.



#### TECHNICAL INFORMATION

**Varietals** : Albariño 100%  
**Alcohol content** : 13 % vol.  
**pH** : 3,08  
**Total acidity** : 4,55 g/l