



# LOS VASCOS

## ALBARIÑO 2024

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

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