

CABERNET SAUVIGNON 2024



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 year began with a cool spring, fostering balanced vine growth without stress. It continued with a summer and autumn marked by above-average temperatures, making the final stages of ripening more demanding. This distinctive vintage, shaped by contrasting weather conditions, defies conventional patterns.

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, the wine is intense and vividly fruity, revealing aromas of strawberry, raspberry, and ripe plum, complemented by subtle hints of bay leaf and black pepper that add aromatic complexity.
On the palate, it displays excellent concentration. Its harmonious structure, supported by refreshing acidity, creates a juicy, generous wine that naturally invites another glass.
A Cabernet Sauvignon with excellent ageing potential.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Alcohol content : 14 % vol.
pH : 3,58
Total acidity : 3,34 g/l