

# LAS HUERTAS

## ESTATE RESERVE 2021

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 :** The cabernet sauvignon for this cuvée is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

### ■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring in which maximum temperatures did not exceed 26°C. The summer kicked off with early rains and unusually low temperatures. It was, in fact, the coolest season in recent years and this, of course, is reflected in the wines. It was necessary to watch the vineyard closely, taste and analyze the grapes more frequently in order to make the right decision for the harvest date. The grapes were handpicked during April. At the beginning, due to the cold season, the sugar levels were not high enough, so we had to wait a little longer. Towards the end of the month, forecasts of heavy rains forced us to rush and harvest before the grapes were damaged. This season we started harvest almost a month later than in 2020, which will be remembered for its high temperatures.

### ■ WINE MAKING SCHEME

Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 75% of the wine is transferred into French oak barrels for a period of 12 months.

### ■ TASTING NOTES

Crystalline ruby color.

The nose features fresh and fruity notes of plum, blackcurrant, and black cherry complemented by notes of bay leaf and graphite from the barrel ageing.

On the palate, the wine combines volume and structure, and a good acidity, which provide persistence and tension. A wine with a long finish, reflecting a fresh vintage.



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%

**Alcohol content :** 14,5 % vol.

**pH :** 3,57

**Total acidity :** 3,4 g/l