

LOS VASCOS

CROMAS

SYRAH GRAN RESERVA 2021

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

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 4000 ha of Los Vascos allows us to select the most appropriated terroir for each varietal. The best Syrah in the world are grown on granitic soils and we are lucky that all our hillsides are made of granite. This convinced us that there was a great potential for Syrah at Los Vascos.

Since 1998 we have been experimenting with this variety, getting to understand how it behaves in the vineyard and in the winery. The first plantations for a super premium Syrah was done in 2005 on the hills of 'El Mirador'. As of the first vintage we realised that the potential was even higher than anticipated and we extended the surfaces in this area from 2009 onwards until reaching the 53 ha dedicated to this varietal today. Over the years, the results have kept impressing us as the vines are finding their balance, revealing more and more the unique expression of our terroir, with the various sites offering different facets that complement each other to render a rich complexity.

■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring where maximum temperatures did not exceed 26°C. The summer saw early rain and unusually low temperatures, without doubt the coolest season in recent years. This, of course, is reflected in the wines.

It was necessary to tour, taste and analyse more frequently in order to make the right harvest date decision.

■ WINE MAKING SCHEME

The excellent grape quality called for a gentle fermentation with minimal intervention in order to retain the delicate expression of the terroir.

The wine was made in stainless steel tanks at a temperature controlled between 25-27°C before being aged 12 months in French oak barrels.

■ TASTING NOTES

Deep garnet colour, typical of this variety.

The nose is very expressive with notes of berry pie, figs and floral accents. The barrels contribute aromas of nutmeg, cinnamon and the graphite very characteristic of Tonnellerie des Domaine barrels.

On the palate it has great volume, rich acidity and tannins that will evolve in a great way and give it a greater ageing potential than usual as a consequence of one of the coldest seasons of the last decade.



TECHNICAL INFORMATION

Varietals : Syrah 100%
Alcohol content : 14.5 % vol.
pH : 3.66
Total acidity : 3,43 g/l