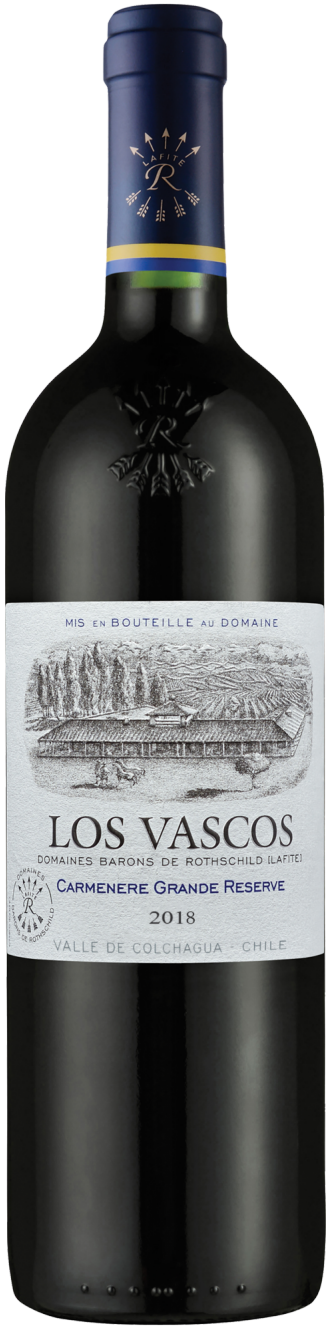


CARMENERE GRANDE RÉSERVE 2018

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 : To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

VINTAGE SUMMARY

2018 offered optimal weather conditions. The season started with average rainfall in winter and spring, which provided favorable conditions for bud break and fruit onset. Minimum temperatures were mild throughout the season, and luckily we didn't suffer any frost episode. The main characteristic of the summer was that temperatures remained slightly below average, which allowed grapes to ripen slowly. This factor, combined with a great after season with no precipitations, was determining for the harvest timing that started rather late once the grapes had developed fully and reached optimal phenolic ripeness.

WINE MAKING SCHEME

This Carmenère is made with the same care as our Bordeaux Grands Crus. Grapes are carefully picked by hand when reaching phenolic ripenes. After thorough sorting and desteming, grapes are placed in stainless steel tanks for fermentation. Regular pump over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Beautiful, bright ruby red color. The nose is expressive, with aromas of ripe blackberry, sour cherry, myrtle, black and pink pepper combined with the typical savoury notes of Carmenère such as grilled eggplant, tomato, red and green bell pepper and green olive. The palate offers round and ripe tannins with great structure and good balance.

TECHNICAL INFORMATION

Varietals : Carménère 100%
Alcohol content : 14.5 % vol.
pH : 3.62
Total acidity : 3.25 g/l