



## ROSÉ 2019

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

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the naturally refreshing influence of the Pacific Ocean.

**Terroir :** Grapes are sourced from dedicated plots of Cabernet Sauvignon and Syrah, that are tended with a view to producing a great rosé.

### ■ VINTAGE SUMMARY

The beginning of the season was dryer than usual, requiring early irrigation and close monitoring of the vines to ensure good balance between vegetative growth and fruit development. The spring, free of frost and strong rainfall, was followed by a hot summer, with temperatures above 33°C for one week as early as December and for two weeks in the mid-summer. Fortunately night temperatures remained cool, helping to preserve a good acidity of the grapes. This ultimately translated in good-quality grapes for our rosé.

### ■ WINE MAKING SCHEME

Grapes are harvested early in the morning, when temperatures are lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes are pressed directly and fermented at low temperatures in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks to retain the purity of the fruit.

### ■ TASTING NOTES

The robe is brilliant, with a delicate pink colour. The straightforward fruit-driven nose offers notes of cherry, pomegranate, raspberry and strawberry with hints of orange blossom. The wine is balanced on the palate, deliciously fresh with a persistent juicy finish.

#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 50%, Syrah 40%, Mourvèdre 10%

**Alcohol content :** 13.5 % vol.

**pH :** 3

**Total acidity :** 4.1 g/l

