

# LOS VASCOS CHAGUAL

## SAUVIGNON BLANC 2022

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** : San Antonio, Chile

The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

**Terroir** : The soils of granitic origin, with good drainage and low nutrient content, force the roots to explore deeper. These conditions, combining to the Pacific influence, located a mere 20km away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression.

### ■ VINTAGE SUMMARY

This season began with a low rainfall winter and a cold spring. Temperatures were low at the beginning of the summer, but slowly increased to remain very stable throughout the season, without reaching extreme temperatures, which allowed us to obtain ideal ripeness for the production of grapes of great balance and quality. The San Antonio valley is remarkably cooler than Peralillo, so the harvest of this variety naturally takes place later in the season. This year, the harvest began on April 9. Harvesting is done at night to keep the grapes cool throughout the process, from transport to reception at the winery. This allows us to vinify healthy grapes and take advantage of all the aromatic potential for which this variety is known.

### ■ WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

### ■ TASTING NOTES

Pale color with greenish hues over a slightly yellow background. Intense and complex aromatics marked by notes of exotic fruits such as passion fruit, lychee and pineapple, citrus touches of lemon peel, and subtle herbal hints of green chili and tomato leaf. The palate is juicy, with a good balance between volume and acidity, with a more herbal and fresher aftertaste that reflects the authenticity of a wine from a coastal terroir.



#### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 100%

**Alcohol content** : 13.5 % vol.

**pH** : 3.22

**Total acidity** : 4.09 g/l