



CHARDONNAY 2017

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.



■ VINTAGE SUMMARY

This season started with winter rains (approximately 250 mm) well below the annual average, which forced us to start irrigating earlier than usual. Temperatures remained fairly normal during the early part of the growth season, with the bud break unaffected by frosts.

Temperatures were unusually high from the end of the winter until the harvest. Average maximum temperatures above 30°C totaled 330 hours between September and April, significantly higher than the annual average of 200 hours. Due to the high temperatures, the harvest started 20 days earlier than the previous year. The combination of warm weather, good irrigation management, load adjustment, and balanced fertilization resulted in grapes of excellent health and quality.

■ WINE MAKING SCHEME

Grapes were picked early in the morning, when temperatures are lower than during the day. This allows grapes to retain their full potential. Once selected, grapes were carefully crushed before undergoing alcoholic fermentation in stainless steel vats at a controlled temperature between 14° and 16°C.

■ TASTING NOTES

Beautiful pale bright yellow. The nose offers the distinctive pineapple, peach, and banana scents of this variety, as well as notes of pear, grapefruit, and elegant floral aromas. Rich, creamy texture, good length, and excellent acidity. Best served cold between 10° and 12°C.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 13.5 % vol.
Total acidity : 4.0 g/l
Residual Sugar : 2.0 g/l