



# LOS VASCOS

## SAUVIGNON BLANC 2023

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

Nestled between the Pacific Ocean and the Coastal range, the appellation benefits from the cooling effect of the Humboldt current. This oceanic climate, combined with shallow and relatively poor soil, gives the perfect conditions to produce fresh and aromatic white wines.

**Terroir** : Los Vascos is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time.

Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

### ■ VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a very hot year, similar to 2019.

### ■ WINE MAKING SCHEME

The grapes are harvested manually and mechanically, destemmed, cooled and deposited in the presses, where they are macerated for up to 12 hours. After maceration, the must is drained and pressing begins. Under constant monitoring, the blend is evaluated and a decision is made on the basis of tasting and analytical parameters.

The must is protected as much as possible from oxygen, seeking to preserve its color and characteristic aromas.

After cold decanting, which takes place at 4 to 7°C, the must with its lees is kept in cold storage for 2 weeks. The must is inoculated and fermentation begins in stainless steel tanks. The temperature does not exceed 15°C.

Finally, the must is blended and stored in stainless steel tanks.

### ■ TASTING NOTES

Crystalline, the color speaks of its freshness with slight greenish hues.

The nose is intense with aromas ranging from green chili and asparagus to white fruits such as green apple and lime, as well as more tropical notes such as passion fruit and lychee. In the mouth it stands out for its acidity, freshness and tension. A fresh yet complex Sauvignon Blanc that invites you to enjoy it with seafood.



#### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 100%

**Alcohol content** : 12.6 % vol.

**pH** : 3.13

**Total acidity** : 4.24 g/l