



WINEMAKER RESERVE CABERNET SAUVIGNON - CARMÉNÈRE 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

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

The low rainfall in winter made for an unusually dry start to the season, requiring early irrigation and meticulous monitoring of the vineyard.

The biggest challenge of the 2019 season was the high temperatures in late January and early February (up to 40.6°C). Fortunately, the cool nights, with a record low of 10.2°C, resulted in high quality grapes with ideal ripeness and balance.

■ WINE MAKING SCHEME

This fine wine is made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful sorting and destemming, 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 transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Crystal clear, ruby red in colour with a garnet rim.

On the nose the Cabernet Sauvignon brings a fruity character with hints of plum, sour cherry and cherry, a characteristic expression of this variety in Colchagua. The well-integrated oak supports the classic Carménère notes of paprika, saffron and pepper.

The wine is smooth on the palate, with good acidity and tannins, it is well-balanced with a great persistence.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%

Alcohol content : 14.5 % vol.

pH : 3.52

Total acidity : 3.22 g/l