



WINEMAKER RESERVE CABERNET SAUVIGNON - CARMÉNÈRE 2019

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

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