

BRISANDES

CHARDONNAY 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 : 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 : Grapes are sourced from our coolest terroirs in Colchagua Valley.

■ VINTAGE SUMMARY

This season was characterized by moderate rains, a little lower than usual, followed by a very cold spring. The beginning of summer was cold, but temperatures gradually increased and remained very stable throughout the season, without reaching extreme temperatures which allowed us to obtain an ideal maturity that produced grapes of great balance and quality.

■ WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

■ TASTING NOTES

Crystalline and bright yellow with golden notes.

On the nose, fruit aromas such as banana, papaya and pineapple stand out, joined by white flowers and grapefruit. In the mouth it is fatty and long, with volume and tension that makes it pleasant and easy to drink. Surprising balance, between freshness and complexity.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3.7

Total acidity : 3,80 g/l

