



CHARDONNAY 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 : Grapes are sourced from our coolest terroirs in Colchagua Valley, complemented by grapes sourced from our vinegrowing partners in the neighbouring Casablanca Valley.

■ VINTAGE SUMMARY

The beginning of the season was dryer than usual, requiring early irrigation and close monitoring of the vines. A standard spring without frost allowed bud break to go smoothly. The biggest challenge this season were the extremely high temperatures of late January and early February (with a peak of 40.6° C). Consequently, the harvest was carried out 9 days earlier compared to the previous season to preserve the balance of the grapes between great aromatic expression and acidity levels.

■ 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

The robe is bright yellow. Very expressive and fruity on the nose with aromas of honeydew melon, cherimoya and physalis, with undertones of zucchini and squash. The wine is very well-balanced with a nice creaminess on the palate.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3.02

Total acidity : 4.02 g/l