CHARDONNAY 2026



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 : 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

The winter marked by below-average precipitation gave way to a spring that was generally in line with seasonal norms, with no heat events exceeding 35°C. Summer began under warm conditions, with December marked by several periods of high temperatures, followed by January in the same pattern, making it the hottest in the past five years. Rainfall in early March helped lower temperatures and maintain adequate water availability through to the end of the harvest. It was a warm year which, according to our data and observations, shows strong similarities to 2023.

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

Yellow in colour with golden highlights.
The nose is expressive, revealing nuances of banana, pineapple and quince, interwoven with notes of jasmine.
On the palate, it surprises with its volume and a pleasing roundness, in harmony with balanced acidity and a subtle bitter finish reminiscent of grapefruit, giving it good persistence.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 14 % vol.
pH : 3,2
Total acidity : 3,98 g/l