

## CABERNET SAUVIGNON 2017

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** : Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

### ■ VINTAGE SUMMARY

The high temperatures that set in very early in the season were the highlight of this vintage. In summer, not only the days were hot, night-time temperatures were also fairly high. Compared to the previous vintage, this season had 330 hours above 30° C versus 164 hours in 2016. This is why the first grapes were harvested on February 16, 20 days earlier than the preceding season. The harvest of the cabernet sauvignon began on April 5th and extended until May 17th.

### ■ WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

### ■ TASTING NOTES

Deep and intense ruby red color. The nose features aromas of red fruit like plum, raspberry and cherry with savoury notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade. The mouth is dominated by the presence of young, lively tannins. Good concentration, nice structure and a persistent finish of great personality. Serving temperature : 15 to 17 °C

#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 100%

**Alcohol content** : 14 % vol.

**pH** : 3.67

**Total acidity** : 3.05 g/l