



PRIMO
—
LOS VASCOS

PINOT NOIR D.O. VALLE DE LEYDA 2022

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 : San Antonio, Chile

The vineyard is nestled in Leyda, one of Chile's burgeoning wine regions within the San Antonio Valley. Located to the west of the Coastal Range, the vineyard is positioned 11 km from the Pacific Ocean and 6 km from the Maipo River. Cloudy mornings and the cooling Humboldt Current moderate summer temperatures, keeping them below 24°C. This optimal climate allows for gradual grape maturation, resulting in wines with crisp acidity.

Terroir : The plot is located on a hilltop, characterized by a soil made of a clayey first horizon of fluvial origin and a second horizon of limon-sandy soil of granitic origin. The presence of active calcium carbonate between these horizons imparts a distinctive tension and texture to the wine.

■ VINTAGE SUMMARY

This vintage was characterized by moderate rainfall, a little less than usual, and continued with a very cold spring. The beginning of the summer was cold, but temperatures gradually increased and remained very stable throughout the season, without reaching extremes, which allowed us to obtain an ideal ripeness resulting in great balance and quality. The entire block was harvested by hand on March 28th.

■ WINE MAKING SCHEME

The grapes are hand-harvested and start being processed during the morning. They are placed in open vats after careful sorting and destemming, with 10% kept as whole bunch. The fermentation temperature does not exceed 25°C. No pumping over is performed; extraction is carried out only through gentle manual punch down. Maceration lasts around 15 days. Subsequently, the wine is racked and malolactic fermentation takes place. Once completed, the wine is transferred to cement tanks and 30% goes into first and second-use barrels of 400 and 500 L, specifically toasted for this variety, where it will undergo aging for 12 months.

■ TASTING NOTES

Medium-deep ruby colour with garnet hues.

On the nose, the wine is intense and complex. Initially, floral notes stand out, such as rose and clove, along with fruity notes of sour cherry, black cherry and red currant. Fresh mushroom touches, typical of the variety, also emerge. On the palate, it conveys good volume and tension with chalky tannins.



TECHNICAL INFORMATION

Varietals : Pinot Noir 100%
Alcohol content : 14 % vol.
pH : 3.47
Total acidity : 3.56 g/l