



## CABERNET SAUVIGNON 2016

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 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 2016 weather conditions allowed a good development of the vines. The only critical event was the rain that fell during the harvest. However, careful organization and prompt reactivity resulted in excellent quality grapes with a refined, elegant character.

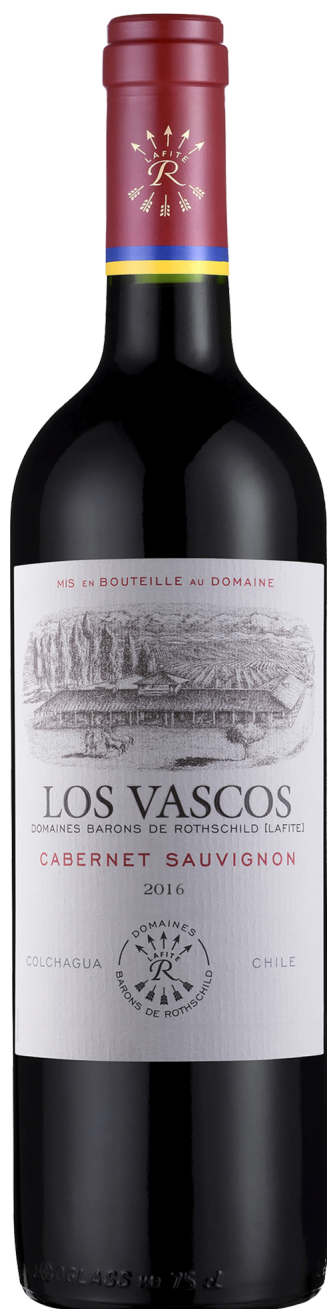
### WINE MAKING SCHEME

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

Ruby red color, plum and cherry-scented nose with hints of caramel, chocolate, tobacco and black olives. Well-structured mouthfeel, good volume, pleasant tannins; a wine with a forward personality.

Serving temperature : 15 to 17 degrees



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%

**Alcohol content :** 14 % vol.

**pH :** 3.60

**Total acidity :** 3.20 g/l