

EL ANIVERSARIO GRAN SELECCIÓN 2016

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.

VINTAGE SUMMARY

After a rainy winter, the spring was characterized by warm days alternating with cool nights. Temperatures during the summer months were ideal for bringing the grapes to the right degree of ripeness, with a few peaks of very high temperatures. These conditions, combined with good management of the vineyard and the right amount of water stress, enabled us to obtain excellent quality grapes with a refined, elegant character.

TASTING NOTES

This cuvée shows a deep violin colour. At first, the Cabernet releases subtle notes of black fruits and tobacco melting marvellously with floral and laurel notes brought by the Carmenère. The wine shows nice density on the palate and aromas of black fruit. The fine tannins of the Carmenere bring a very interesting length in mouth. The association of both emblematic Chilean varietals offers a very expressive, powerful and gorgeous Cuvee for the 30th Los Vascos Anniversary.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%