



ROSÉ 2018

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

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the naturally refreshing influence of the Pacific Ocean.

Terroir : Grapes are sourced from dedicated plots of Cabernet Sauvignon and Syrah, that are tended with a view to producing a great rosé.

VINTAGE SUMMARY

The season began with a beneficial winter that provided sufficient rain and temperatures that were kind to our grapevines. Spring started with abundant rain and an absence of frost. It was a fairly cool season compared to the previous year. Summer temperatures continued the trend of significant day/nighttime differences compared to 2017, with high temperatures for just a few hours a day. Which induced a slow ripening process. The first grapes were picked 17 days later than the previous season and the harvest ended 22 days later than in 2017. Cabernet Sauvignon was harvested on March 20-26, while the Syrah was picked on February 20. Tempranillo and Mourvèdre were picked on March 23.

WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. They are directly pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks in order to retain the purity of the fruit.

TASTING NOTES

Bright raspberry color. The nose features seductive notes of gooseberry, pomegranate, raspberry and strawberry. The mouth is enticingly creamy and balanced, with a pleasant freshness and a smooth velvety finish. This wine is best enjoyed in its youth, within 2-3 years after bottling.

Serving temperature : 11-13°C



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Syrah 30%, Tempranillo 10%, Mourvèdre 10%

Alcohol content : 13.5 % vol.

pH : 3.0

Total acidity : 3.8 g/l