

CHARDONNAY 2024



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 : Los Vascos is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time.
Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

VINTAGE SUMMARY

A winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

TASTING NOTES

Pale color with golden hues.
It has a great aromatic expression, with intense fruity notes such as green pineapple, fresh quince, papaya and jasmine.
On the palate, it has good volume with balanced acidity. A refreshing Chardonnay with character that reflects the vintage.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 14 % vol.
pH : 3,23
Total acidity : 3,75 g/l