



PRIMO
LOS VASCOS

CINSAULT D.O. VALLE DEL ITATA 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 : Itata, Chile
Itata, nestled in the southern region of Chile, stands as the country's oldest wine region. Our vineyard is situated in the coastal enclave of Coelemu, known for producing nearly half of Chile's Cinsault grapes. Located just 30 km from the Pacific Ocean and near the Itata River, it benefits from the influence of morning fog and "La travesia," a cool afternoon wind that enhances vine health. During summer, significant cloud cover provides filtered light, enabling slow grape ripening and preserving delicate fruit aromas.

Terroir : The grapes come from a plot called Manzano de San Antonio, home to 3000 bush-trained vines. Planted two decades ago from a massal selection of 80-year-old vines, the vines flourish in deep red clay and granite soils adorned with mica sparkles. Situated on the steep slopes of Guarilhue Alto at 300 meters above sea level, all vineyard tasks are carried out either by hand or with the assistance of horses.

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 25th. The grapes are harvested row by row in small cases to ensure they don't get bruised.

WINE MAKING SCHEME

The grapes are destemmed and placed in a stainless steel tank. The fermentation temperature fluctuates between 22 and 25 °C. Once the maceration is finished, which can last up to 20 days, the wine is devatted and placed in cement tanks, where it will undergo malolactic fermentation and age for 12 months.

TASTING NOTES

Intense ruby colour with violet hues.
Fruity notes such as raspberry, strawberry and watermelon dominate, complemented by blackberry yogurt and very subtle herbal notes of laurel, green tea and hibiscus. On the palate, it presents a vibrant and refreshing character with well-balanced acidity and a smooth texture. The tannins are delicate, giving it a pleasant grip.



TECHNICAL INFORMATION	
Varietals :	Cinsault 100%
Alcohol content :	13.5 % vol.
pH :	3.34
Total acidity :	3.48 g/l