

SAUVIGNON BLANC 2026

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
Nestled between the Pacific Ocean and the Coastal range, the appellation benefits from the cooling effect of the Humboldt current. This oceanic climate, combined with shallow and relatively poor soil, gives the perfect conditions to produce fresh and aromatic white wines.

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

The winter marked by below-average precipitation gave way to a spring that was generally in line with seasonal norms, with no heat events exceeding 35°C. Summer began under warm conditions, with December marked by several periods of high temperatures, followed by January in the same pattern, making it the hottest in the past five years. Rainfall in early March helped lower temperatures and maintain adequate water availability through to the end of the harvest. It was a warm year which, according to our data and observations, shows strong similarities to 2023.

WINE MAKING SCHEME

The grapes are harvested manually and mechanically, destemmed, cooled and deposited in the presses, where they are macerated for up to 12 hours. After maceration, the must is drained and pressing begins. Under constant monitoring, the blend is evaluated and a decision is made on the basis of tasting and analytical parameters.
The must is protected as much as possible from oxygen, seeking to preserve its color and characteristic aromas.
After cold decanting, which takes place at 4 to 7°C, the must with its lees is kept in cold storage for 2 weeks.
The must is inoculated and fermentation begins in stainless steel tanks. The temperature does not exceed 15°C.
Finally, the must is blended and stored in stainless steel tanks.

TASTING NOTES

Pale in colour with greenish highlights.
The nose stands out for its intensity and complexity, revealing an herbaceous character (boxwood, lemon verbena, asparagus), harmonised by notes of lime, lychee, passion fruit and green apple.
On the palate, it shows a medium body and balanced acidity, leading to a long, persistent finish.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%
Alcohol content : 12,5 % vol.
pH : 3,17
Total acidity : 4,1 g/l