

# LOS VASCOS

## WINEMAKER RESERVE CABERNET SAUVIGNON - SYRAH 2020

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

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** : To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

### ■ VINTAGE SUMMARY

The season started with an exceptionally warm and dry winter, with few days of sub-zero temperatures. During spring, we experienced two frost episodes that affected part of the buds and shoots, leading to natural thinning and, consequently, lower yields and greater concentration. Throughout the season, temperatures continued to rise, reaching peaks of up to 37 °C in the shade during the summer. As a result, the harvest began 20 days earlier than usual.

### ■ WINE MAKING SCHEME

The grapes are carefully destemmed to remove all stems and vegetal parts, avoiding excessive crushing to prevent potential bitterness from the seeds. They are then deposited into stainless steel tanks for fermentation. In the winery, everything is vinified separately, allowing us to evaluate and taste in greater detail before creating the final blend. The Syrah in the blend enhances the fruit, contributes color, and adds complexity to the nose. We employ traditional Bordeaux vinification, paying close attention to extraction and maintaining temperatures below 28°C. Macerations of up to 25 days are performed, utilizing static extraction to concentrate while always preserving elegance. After separating the wine from the skins, malolactic fermentation takes place in stainless steel tanks. Aging occurs with 75% in barrels (25% first use) and 25% in concrete tanks. This allows to maintain fruit and freshness while enhancing complexity.

### ■ TASTING NOTES

Ruby color with hints of dark red.

On the nose, it's a fresh and complex wine. Syrah predominates with notes of red fruits such as raspberry, blueberry and strawberry, while Cabernet Sauvignon brings a fruity and spicy base with touches of pepper and laurel.

On the palate, Cabernet Sauvignon is the dominant variety, offering a structured wine with pleasing tannins and a beautiful persistence. Two varieties that complement each other well to produce a voluminous wine, with good tension.

### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 75%, Syrah 25%

**Alcohol content** : 14.5 % vol.

**pH** : 3.60

**Total acidity** : 3.37 g/l