CABERNET SAUVIGNON 2023

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 : Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

VINTAGE SUMMARY

A winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a hot year, similar to 2019.

WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

TASTING NOTES

Ruby red colour.
On the nose, it stands out for its aromas of red fruit : sour cherry, raspberry, pomegranate, and blackcurrant, accompanied by spicy notes of nutmeg.
The palate offers a pleasant sensation of volume, combined with a marked acidity, which reflects the conditions of the vintage and confers the wine a nice tension and long persistence.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Alcohol content : 14 % vol.
pH : 3,56
Total acidity : 3,48 g/l