

# LOS VASCOS CHAGUAL

## SAUVIGNON BLANC 2023

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** : San Antonio, Chile

The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

**Terroir** : The soils of granitic origin, with good drainage and low nutrient content, force the roots to explore deeper. These conditions, combining to the Pacific influence, located a mere 20km away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression.

### ■ VINTAGE SUMMARY

A winter with moderate rainfall gave way to a spring marked by a burst of frost that affected this early budding variety. Fortunately, this affected the quantity of the harvest but not the quality of the grapes. At the end of spring the temperature began to rise and remained above normal throughout the summer, making it a hot year for the San Antonio Valley (like 2019). Thanks to the proximity of the Pacific Ocean, the temperatures remained moderate allowing us to harvest balanced grapes. Harvest began on March 31.

### ■ WINE MAKING SCHEME

Vinification is reductive with the must remaining protected from oxygen throughout the process in order to preserve the full organoleptic potential of the variety. The grapes are macerated in the press for 12 hours, then drained and the low-pressure pressing process begins in order to obtain a must with good aromatic potential and rich in acidity.

After cold decanting, which takes place at 4 to 7°C for 5 days, the must is kept in cold storage for 2 weeks, prior to fermentation in stainless steel tanks at a temperature ranging between 11-15°C. Finally, the wine is stored in stainless steel tanks, where the temperature is constantly monitored in order to maintain all its freshness.

### ■ TASTING NOTES

Very pale yellow in color with greenish hues.

The nose is intense with aromas of green chili, asparagus and chives, as well as notes of lychee and passion fruit.

The palate is very juicy and tense, with vibrant acidity that gives it persistence. The aftertaste is fruitier, highlighting aromas of passion fruit and lemon peel.



#### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 100%

**Alcohol content** : 13.1 % vol.

**pH** : 3.16

**Total acidity** : 3.91 g/l