



GRANDE RÉSERVE 2015

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.



VINTAGE SUMMARY

Unlike last season, which saw a record low of -4.9°C , this year's minimum winter temperatures, at around zero, were a sign of the warm spring to come, which brought an average high of 33°C and an average low of 7.9°C , with below normal rainfall (418 mm). High temperatures prevailed during the summer, obliging our teams to manage irrigation very carefully, to ensure that the vines would be subject to the right level of water stress to produce high-quality grapes.

The harvest took place from April 9 to 30, almost two weeks earlier than last year.

WINE MAKING SCHEME

The grapes were de-stemmed and crushed on reception.

Fermentation was conducted in stainless steel vats at a controlled temperature between 25 and 27°C , followed by a 10 to 15-day maceration period.

12 months in French oak barrels (20% new)

Bottling Date: October 2017

Alcohol Content: 14% vol.

TASTING NOTES

Lovely ruby red color with brick-like nuances. Aromas of fresh, ripe fruit such as raspberries, cherries, and plums can be discerned in the nose, along with notes of cocoa, peppermint, black olive, white pepper, and prune. On the palate, an appealing style is backed up by powerful tannins. An easy-to-drink, extremely pleasant wine.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 87%, Syrah 10%, Cabernet franc 2%, Carménère 1%