



GRANDE RÉSERVE 2015

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.



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%