



PRIMO
—
LOS VASCOS

SEMILLON D.O. APALTA 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 : Central Region, Chile

Apalta is a horseshoe-shaped valley in the Central Region of Chile, bounded to the south by the Tinguiririca River and encircled by granite hills covered with native hualo woods. Apalta is one of the last areas in Chile where Semillon grapes are cultivated.

Terroir : Grapes are sourced from a plot called "Las 90 Hileras", dating back to 1930. The soils consist of sandy loam overlaying granitic sands resulting from the weathering of the surrounding hills. The topsoil is shallower and less clayey than elsewhere on the property, allowing the roots to penetrate up to 3 meters deep and access sufficient moisture throughout the growing season without irrigation. The proximity to the high hills limits sun exposure preserving the wine's freshness. The ungrafted vines, originating from a historical massal selection, naturally maintain balance and produce fewer but highly concentrated grapes.

■ 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 very hot year, similar to 2019.

■ WINE MAKING SCHEME

The grapes are destemmed, cooled and placed in the press. After cold decanting, which takes place at 4 to 7°C, the clear must is separated from the sediments and transferred to cement eggs and barrels, where alcoholic fermentation takes place. Temperatures do not exceed 16°C and fermentation takes about two weeks. After this, the wine is kept on its lees, which are stirred once a day to increase volume. About 9 months later the blend is made. The base comes from the cement eggs, whilst the barrel components add some complexity.

■ TASTING NOTES

Crystalline yellow color with greenish highlights.

The nose is complex, with notes of citrus, flowers, and white fruits such as white peach, apricot, and jasmine. This aromatic base is complemented by hints of honey, hazelnuts, and juniper.

The palate is creamy, with a beautiful balance. Good acidity and a subtle touch of bitterness provide persistence and freshness.



TECHNICAL INFORMATION

Varietals : Semillon 100%
Alcohol content : 14 % vol.
pH : 3,15
Total acidity : 3,32 g/l