



CHARDONNAY 2016

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

The winter started with near-normal precipitation and was followed by a rainy, rather cold spring free of frost. Temperatures remained on the low side in summer, particularly in January, resulting in slow ripening. Unusually heavy rain occurred during the harvest; however, appropriate strategy and pre-harvest management enabled good quality grapes to be obtained.

WINE MAKING SCHEME

The grapes were picked early in the morning, when temperatures are lower than during the day. This allows the grapes to retain their full potential. Once selected, the grapes were carefully crushed before undergoing alcoholic fermentation in stainless steel vats at a controlled temperature between 14° and 16°C.

TASTING NOTES

Beautiful bright yellow color. The nose is rich in fruit aromas of banana, apricot, gooseberry, physalis, kumquat, and yellow plums, accented by notes of cucumber, yellow bell pepper, and green olives. The mouthfeel is fresh, creamy and buttery. Best served cold, between 10 and 12°C.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3.0

Total acidity : 4.3 g/l