

# BRISANDES

## CHARDONNAY 2020

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.

### ■ VINEYARD ATTRIBUTES

**Appellation** : Colchagua, Chile

Stretching from the Coastal range to the foothills of the Andes mountains, Colchagua's Mediterranean climate and privileged terroirs have made it a place of choice to produce quality wines in Chile. Los Vascos estate lies at the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean.

**Terroir** : Grapes are sourced from our coolest terroirs in Colchagua Valley.

### ■ VINTAGE SUMMARY

The main characteristics of this season were an early harvest, low rainfall, and a slight risk of disease and pests. It began with a frost-free winter with little rain and average low temperatures that were rather warm for the period. The spring was then quite mild, despite the temperature dropping below 0°C on two occasions. Finally, the summer was hot with maximum temperatures of over 37°C. As a result of these characteristics, the harvest was 13 days earlier than the previous season, taking place from 12 to 24 February.

### ■ WINE MAKING SCHEME

Grapes are harvested before daylight in order to keep a maximum of freshness. On arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on its lees, which confers its unique mouthfeel.

### ■ TASTING NOTES

Intense yellow color.

Fruit-scented nose of ripe pineapple, banana, honeydew melon with lime with fresh hazelnut notes. The wine is very well-balanced with creamy and persistent mouthfeel.



#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

**Alcohol content** : 14 % vol.

**pH** : 3.10

**Total acidity** : 4.03 g/l