

CHARDONNAY CUVÉE ESPECIAL 2017

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

This season started with winter rains (approximately 250 mm) well below the annual average, which forced us to start irrigating earlier than usual. Temperatures remained fairly normal during the early part of the growth season, with the bud break unaffected by frosts.

Temperatures were unusually high from the end of the winter until the harvest. Average maximum temperatures above 30°C totaled 330 hours between September and April, significantly higher than the annual average of 200 hours. Due to the high temperatures, the harvest started 20 days earlier than the previous year. The combination of warm weather, good irrigation management, load adjustment, and balanced fertilization resulted in grapes of excellent health and quality.

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 pale bright yellow. The nose offers the distinctive pineapple, peach, and banana scents of this variety, as well as notes of pear, grapefruit, and elegant floral aromas. Rich, creamy texture, good length, and excellent acidity. Best served cold between 10° and 12°C.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%