PRIVATE RESERVE CHARDONNAY 2024

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
The grapes come from two different vineyards: Los Vascos, located in Peralillo, in the Colchagua Valley, 40 kilometers from the sea, and Litueche, located in the Colchagua Valley, 25 kilometers from the sea. The combination of these two origins allows us to achieve the perfect balance.

Terroir : The parcels are located on deep soils with fine textures. These conditions provide greater vigor, which helps protect the grapes and their qualities when summer temperatures rise significantly. In Litueche, Colchagua Costa, maximum temperatures don't exceed 28°C, which helps to preserve acidity and aromatic potential.

VINTAGE SUMMARY

A winter with above-average temperatures led to an early budburst. Spring was cold in contrast to the beginning of summer, which was relatively warm. Temperatures then returned to seasonal norms and stabilized, never exceeding 35°C. A year of fluctuating conditions that ultimately proved to be relatively cool.

WINE MAKING SCHEME

After the harvest, the grapes are destemmed, cooled and placed in the presses, where they are macerated for 8 hours. The must is then drained and pressing begins under constant monitoring. The must is partially protected from oxygen, as the aim is to generate a more golden colour and more complex aromatic notes. After a first decantation for 2 to 3 days, the must is kept in tanks for ten days prior to fermentation to develop its full aromatic potential and generous volume. The Peralillo grapes are fermented in stainless steel tanks, while the Litueche grapes are fermented in oak barrels and vats. The wines are kept on lees, seeking volume and complexity.

TASTING NOTES

Yellow color with golden highlights.
The nose reveals aromas of fresh pineapple, lime, pear, and green apple, blending with more complex nuances of flint and hazelnut.
The palate is broad and well-balanced, with a beautiful tension that extends the length of the finish.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
Alcohol content : 13,5 % vol.
pH : 3,15
Total acidity : 4,05 g/l