



SPECIAL SELECTION 2019

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 : 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 the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

■ VINTAGE SUMMARY

The start of the 2019 season was about 50% less rainy than usual (with 332 mm of rainfall), for which we were able to compensate with our irrigation system. There were no frosts in the spring, or heavy rainy rain, and temperatures did not exceed 28°C; thanks to these exceptional conditions, the vines remained healthy. The summer was hot, with unusually high temperatures of up to 40°C at the end of January, enabling the grapes to gain in concentration.

■ WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

■ TASTING NOTES

Bright, lively, ruby red colour.

Intense, complex nose characterized by fruity notes of cherries, strawberries and plums, harmoniously blended with scents of clove and nutmeg. Full-bodied on the palate with fresh, soft, persistent tannins, combined with a pleasant acidity, producing an easy-to-drink wine, to share on special occasions or enjoy on a daily basis. A vintage that brings out the potential of this grape variety.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 14 % vol.

pH : 3.50

Total acidity : 3.10 g/l