



## SPECIAL SELECTION 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.

### ■ 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

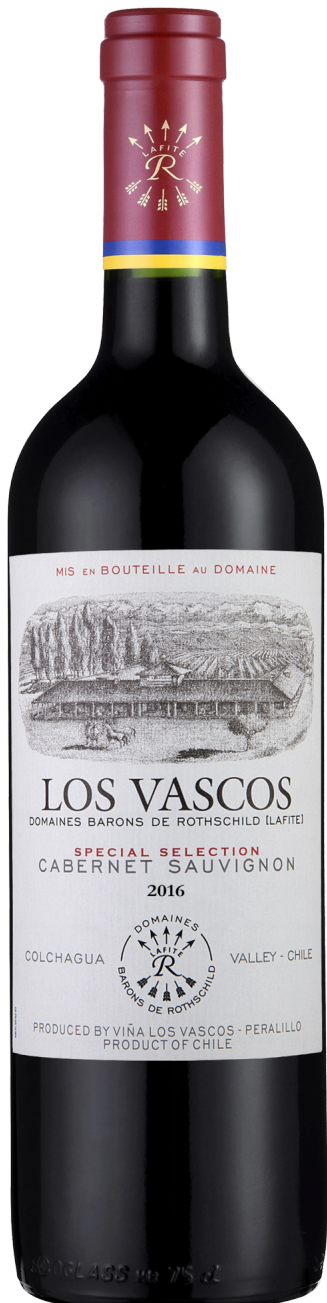
The 2016 season started with normal winter conditions and rains concentrated in July that did not cause any problems in our vineyards. Spring arrived with high temperatures, exceeding 35°C, and low minimum temperatures, but without any frosts that could have affected the normal growth of the vines. Summer temperatures were high, with peaks of up to 37.9°C in January, but gradually dropped below 30°C in March. The only potential problem was the rain that fell during the harvest; however, careful organization and our team's quick reactions resulted in excellent quality grapes with a refined, elegant character.

### ■ 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

Ruby red color, plum and cherry-scented nose with hints of caramel, chocolate, tobacco and black olives. Well-structured mouthfeel, good volume, pleasant tannins; a wine with a forward personality.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 100%  
**Alcohol content** : 14 % vol.  
**pH** : 3.6  
**Total acidity** : 3.2 g/l