

LOS VASCOS CHAGUAL

CHARDONNAY 2024

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

The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

Terroir : The constant search for different terroirs led us to the Aconcagua Region, where the grapes used to make Chagual Chardonnay come from. Two valleys meet into this wine. Casablanca, providing a fruity component and a more unctuous mouthfeel, and San Antonio, where expression and acidity stand out. The distance from the vineyards to the sea is less than 20 km and the granitic soils, with good drainage and low nutrient content, forces the roots to explore deeper. These conditions allow the grapes to ripen slowly, obtaining a great aromatic expression of this variety.

■ VINTAGE SUMMARY

A winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

■ WINE MAKING SCHEME

The grapes are harvested by hand, destemmed, cooled and placed into the press, where they are macerated for up to 8 hours. After maceration, the must is drained and pressing begins. The must is not protected from oxygen, in order to generate a more golden colour and riper aromatic notes.

After cold decanting, fermentation begins in stainless steel tanks with temperatura reaching up to 15°C. After fermentation, the vats are kept on their lees for 2 to 3 months, in order to add volume. A 10% of the blend is aged for 6 months in French oak barrels of first and second use.

Finally, the wine is blended and stored in stainless steel tanks.

■ TASTING NOTES

Straw-colored with golden highlights.

On the nose, it is fresh and intense, with fruity and floral notes of pineapple and jasmine leading to more complex aromas of honey and dried fruits.

On the palate, it is a balanced and full-bodied wine, with lovely acidity. Barrel aging lends a creamy texture and remarkable persistence.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3,11

Total acidity : 3,75 g/l