



SAUVIGNON BLANC 2022

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

Nestled between the Pacific Ocean and the Coastal range, the appellation benefits from the cooling effect of the Humboldt current. This oceanic climate, combined with shallow and relatively poor soil, gives the perfect conditions to produce fresh and aromatic white wines.

Terroir : Los Vascos is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time.

Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

■ VINTAGE SUMMARY

This season was characterized by moderate rains, a little lower than usual, followed by a very cold spring. The beginning of summer was cold, but temperatures gradually increased and remained very stable throughout the season, without reaching extreme temperatures which allowed us to obtain an ideal maturity that produced grapes of great balance and quality.

■ WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

■ TASTING NOTES

Pale yellow with greenish tints.

On the nose, aromas of asparagus, passion fruit, lemon peel, green apple, orange blossom and white fruits stand out.

The palate has tension, long, with good balance between acidity and volume. In the aftertaste, the aromatic notes are very consistent and invite you to continue discovering its complexity.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13 % vol.

pH : 3.10

Total acidity : 4.23 g/l