

LOS VASCOS

CROMAS

CABERNET SAUVIGNON GRAN RESERVA 2021

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 : The cabernet sauvignon for this cuvée is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines located in medium-high depth soils.

■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring in which maximum temperatures did not exceed 26°C. The summer kicked off with early rains and unusually low temperatures. It was, in fact, the coolest season in recent years and this, of course, is reflected in the wines. The grapes were handpicked during April. At the beginning, due to the cold season, the sugar levels were not high enough, so we had to wait a little longer. Towards the end of the month, forecasts of heavy rains forced us to rush and harvest before the grapes were damaged. This season we started harvest almost a month later than in 2020.

■ WINE MAKING SCHEME

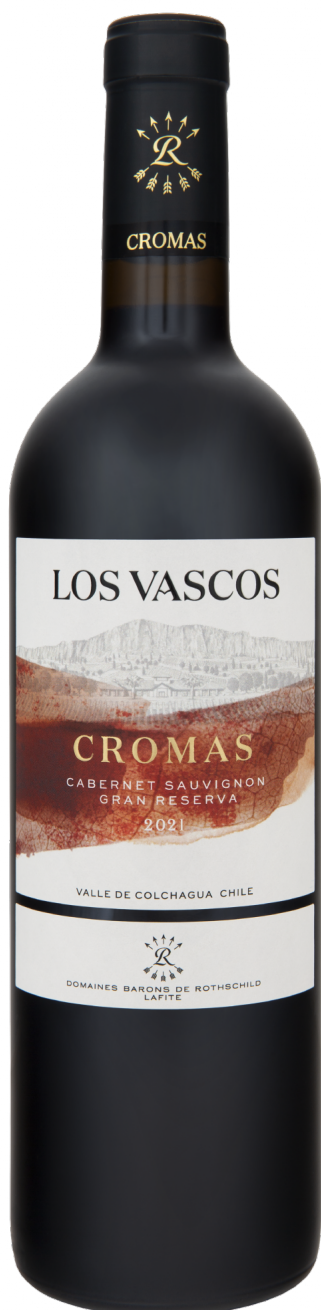
After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump-over ensure a gentle extraction of the tannins. After malolactic fermentation, 75% of the wine is transferred into French oak barrels for a period of 12 months.

■ TASTING NOTES

Crystalline ruby color.

The nose features fresh and fruity notes of plum, blackcurrant, and black cherry complemented by notes of bay leaf and graphite from the barrel ageing.

On the palate, the wine combines volume and structure, and a good acidity, which provide persistence and tension. A wine with a long finish, reflecting a fresh vintage.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%

Alcohol content : 14,5 % vol.

pH : 3,57

Total acidity : 3,4 g/l