



WINEMAKER RESERVE CABERNET SAUVIGNON - CARMÉNÈRE 2018

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 the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

VINTAGE SUMMARY

The 2018 season came up with ideal weather conditions. It started with a normal amount of rain, creating a perfect setting for flowering and fruit set. Minimum temperatures never reached extreme levels, so we did not suffer from frosts. The main feature of our 2018 summer was a gentle climate, with heat remaining under average, which translated into a slow maturation. This crucial factor, added to the absence of rain towards the end of the season, was essential for harvesting the fruit at its peak, delivering balanced wines.

WINE MAKING SCHEME

This fine wine is made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. 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, 50% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Purple-red color with a flashy garnet hue.

The nose conveys a delicate interaction between black and red fruits -blackberry and ripe strawberries, accompanied by notes of spices such as black pepper and bay leaf. On the palate it has a good structure, and thanks to the silkiness of the Carménère's tannins it is possible to obtain a surprising smoothness.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 75%, Carménère 25%

Alcohol content : 14.5 % vol.

pH : 3.56

Total acidity : 3.33 g/l