GRANDE RESERVE 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 : 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

This vintage was characterized by high temperatures very early in the season. During the summer, the days were hot, and temperatures remained relatively high at night. We recorded 330 hours above 30°C over the course of the season, compared to 164 hours in 2015. For this reason, the Cabernet Sauvignon harvest began on 5 April and finished on 17 May.

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 ripenes and acidity. After careful sorting and desteming, 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 transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Ruby red color with beautiful brick nuances. Ripe plum and cherry-scented nose enhanced by notes of cocoa, hazelnut, nutmeg, tobacco, and cedar. Gentle and friendly tannins. A juicy and flavorful wine to drink now or lay down for the future. Serving temperature : 15 to 17 °C

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 85%, Syrah 10%, Carménère 5%
Alcohol content : 14 % vol.
pH : 3.51
Total acidity : 3.28 g/l