

BRISANDES SAUVIGNON BLANC 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

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 : Brisandes 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

A rainy winter gave way to a cool spring where the maximum temperatures never raised over 26°C. Rain showed up only and briefly at the beginning of summer, along with some unusual cool temperatures, that made this season, without any doubt, the freshest to date. A round the clock surveillance, tasting the grapes, checking their maturity was necessary to find out the best vintage date.

The Los Vascos material was sourced early, on February 28th, and the Paredones grapes were picked later, on April 22. This year, with a cool spring and summer, provided with ideal conditions for a wine full of poise and expression.

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

An archetypical pale straw-yellow colour, along with green hues. This wine has an expressive, vigorous nose where green chili, asparagus and passion fruit abound. The palate showcases a good tension of excellent acidity, a mouth-watering feeling, and a persistent aftertaste that calls undoubtedly for another glass. As you delve more into the wine, the wonderful minerality takes hold and burst open.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Yield : 70 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.05

Total acidity : 4.63 g/l