

# LAS HUERTAS

## ESTATE RESERVE 2020

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** : Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

### VINTAGE SUMMARY

The season began with an exceptionally warm and dry winter, with few days below zero.

There were two bouts of frost during the winter which damaged some buds and shoots, resulting in natural thinning and therefore lower yields, with better concentration of the grapes. Over the course of the season, temperatures increased constantly, with peaks of up to 37°C . For this Cabernet Sauvignon, the harvest started 19 days earlier compared to 2019 and was completed in 15 days, which implies that the different sectors reached maturity together, making the vintage effect more significant than the influence of each sector.

### 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

Crystal clear, ruby color with garnet rim.

The nose is expressive with aromas of black cherry, plum and cassis coming to the fore in an intense fruity base. The whole is enhanced by aromas from the barrel ageing, such as cedar and graphite, that generate greater complexity.

The wine is soft on the entry, leading to intense and present tannins, conferring persistence. A Cabernet Sauvignon with character, providing a good reflection of its vintage.

#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 90%, Syrah 9%, Petit syrah 1%

**Alcohol content** : 14.5 % vol.

**pH** : 3.56

**Total acidity** : 3.38 g/l

