



CARMENERE GRANDE RÉSERVE 2017

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 : To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

■ VINTAGE SUMMARY

This season was marked by the high temperatures that set in rather early and forced us to harvest some 20 days early compared to the previous year. The winter was not very rainy (300 mm, approximately), considering that precipitation in a normal year hovers around 600 mm. The spring was rather hot, with a peak temperature of 30°C, which is quite unusual. The high temperatures continued all along the summer, which is normal, however, the nights were unusually hot. Interestingly, this year we had 330 hours with temperatures higher than 30°C compared to 164 the year before. The harvest started on March 22 and ended on April 20.

■ WINE MAKING SCHEME

This Carmenère is made with the same care as our Bordeaux Grands Crus. Grapes are carefully picked by hand when reaching phenolic ripeness. After thorough sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pumpover 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

Beautiful bright ruby colour. The nose reveals aromas of cherry, blackberry, and blueberry. Notes of black pepper, ripe red bell pepper, black olive, paprika, smoked chili powder, thyme, and bay leaf can be discerned in this Carmenère. The palate offers loads of chocolate truffles, roasted chestnuts and cherry liqueur. The tannin is forward and persistent. Unmistakably a Carmenère. Serving temperature : 15 to 17 °C



TECHNICAL INFORMATION

Varietals : Carménère 100%

Alcohol content : 14 % vol.

pH : 3.62

Total acidity : 3.28 g/l