LAS HUERTAS CABERNET SAUVIGNON 2011

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.

VINTAGE SUMMARY

The viticultural year has been once again characterized by very dry climatic conditions. Only 409 mm of rainfall were registered. Technical sophistication ensured a very efficient irrigation of the vineyard and vines could express themselves at their best.
Due to a cold spring, yields were lower than usual, and comparable with 2010 levels. This resulted in less berries per bunch and lower diameter of grapes, which in turn translated in an excellent concentration that boosted the quality of grapes.
Although the harvest started a week later than in 2010, the entire process was conducted under optimal weather conditions, with healthy grapes and color intensity.

WINE MAKING SCHEME

The grapes were de-stemmed and crushed at reception. Alcoholic fermentation was conducted in stainless steel vats under controlled temperatures between 25° and 27° C and followed by maceration for 10-15 days.

TASTING NOTES

Cabernet Sauvignon 2011 has a beautiful ruby red robe, a fresh, fruity nose, and notes of strawberry and raspberry that blend smoothly with notes of black pepper, nutmeg, and bay leaf. The mouth is juicy, full-bodied and persistent. A wine that shows great personality.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Alcohol content : 14 % vol.
Total acidity : 3.0 g/l