



SAUVIGNON BLANC 2022

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. Las Huertas 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 : Las Huertas 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 Las Huertas in Colchagua Valley.

VINTAGE SUMMARY

This season was characterized by moderate rains, a little lower than usual, followed by a very cold spring. The beginning of summer was cold, but temperatures gradually increased and remained very stable throughout the season, without reaching extreme temperatures which allowed us to obtain an ideal maturity that produced grapes of great balance and quality.

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

Pale yellow with greenish tints.

On the nose, aromas of asparagus, passion fruit, lemon peel, green apple, orange blossom and white fruits stand out. The palate has tension, long, with good balance between acidity and volume. In the aftertaste, the aromatic notes are very consistent and invite you to continue discovering its complexity.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13 % vol.

pH : 3.10

Total acidity : 4.23 g/l