

ESTATE RESERVE 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 : The cabernet sauvignon for the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

■ VINTAGE SUMMARY

The season started with a rather dry winter; only 300 mm of rainfall, practically half of the previous year, and temperatures fluctuating between -1°C and 21°C (average low and high, respectively). The spring was rather warm, with highest temperatures reaching 30°C. These high temperatures combined with scarce precipitation weighed in the decision to start irrigation early in the spring. High temperatures prevailed until the summer, which ended up bringing the harvest forward by about 20 days compared to the previous season.

■ 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

Ruby red wine. The nose presents intense aromas of red fruits such as raspberries and strawberries, in addition to pleasant notes ripe fresh berries. We can also highlight notes of graphite, cedar, white pepper and bitter chocolate. The palate is fresh, lively and juicy. Its tannins are soft, present and with personality. It has a very persistent and balanced finish.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 85%, Syrah 10%, Carménère 5%

Alcohol content : 14 % vol.

pH : 3.50

Total acidity : 3.34 g/l

