

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 : San Antonio, Chile
The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

Terroir : The soils of granitic origin, with good drainage and low nutrient content, force the roots to explore deeper. These conditions , combining to the Pacific influence, located a mere 20km away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression.

VINTAGE SUMMARY

This season began with a low rainfall winter and a cold spring. Temperatures were low at the beginning of the summer, but slowly increased to remain very stable throughout the season, without reaching extreme temperatures, which allowed us to obtain ideal ripeness for the production of grapes of great balance and quality. The San Antonio valley is remarkably cooler than Peralillo, so the harvest of this variety naturally takes place later in the season. This year, the harvest began on April 9. Harvesting is done at night to keep the grapes cool throughout the process, from transport to reception at the winery. This allows us to vinify healthy grapes and take advantage of all the aromatic potential for which this variety is known.

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 color with greenish hues over a slightly yellow background. Intense and complex aromatics marked by notes of exotic fruits such as passion fruit, lychee and pineapple, citrus touches of lemon peel, and subtle herbal hints of green chili and tomato leaf. The palate is juicy, with a good balance between volume and acidity, with a more herbal and fresher aftertaste that reflects the authenticity of a wine from a coastal terroir.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%
Alcohol content : 13.5 % vol.
pH : 3.22
Total acidity : 4.09 g/l