

LOS VASCOS CABERNET SAUVIGNON 2021

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 : Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

VINTAGE SUMMARY

A rainy winter gave way to a cool spring in which maximum temperatures did not exceed 26°C. The summer kicked off with early rains and unusually low temperatures. It was, in fact, the coolest season in recent years and this, of course, is reflected in the wines. It was necessary to watch the vineyard closely, taste and analyze the grapes more frequently in order to make the right decision for the harvest date. The grapes were handpicked during April. At the beginning, due to the cold season, the sugar levels were not high enough, so we had to wait a little longer. Towards the end of the month, forecasts of heavy rains forced us to rush and harvest before the grapes were damaged. This season we started harvest almost a month later than in 2020, which will be remembered for its high temperatures.

WINE MAKING SCHEME

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25 and 27 C. It is followed by 10 to 15 days of maceration, during which several pump-over are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

TASTING NOTES

This particularly cool year boosted the expression and juiciness of this wine.
Bright ruby red color. Intense notes of red fruits such as strawberries, cherries, fresh figs, and especially ripe raspberries with layers of herbal notes of mint, basil, and spices, such as pepper.
The palate is crisp and juicy, with tannins that reflect the cool temperatures of the season.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Alcohol content : 14 % vol.
pH : 3.55
Total acidity : 3.23 g/l