

ESTATE RESERVE 2019

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 : 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 lack of rainfall in winter made the start of the season unusually dry, which forced us to irrigate earlier and make more meticulous monitoring of the vineyard.
The biggest challenge of the 2019 season, were the excessively high temperatures towards the end of January and the beginning of February (reaching 40.6°C). Fortunately, the cold nights, allowed us to obtain grapes of great quality, with an ideal ripening and balance. The harvest for this wine began in early April and ended at the end of the same month.
By the volume that is produced, the plots destined for this wine are harvested manually and mechanically, seeking to harvest in the first way the best quarters available and those who will surely enter the blend.

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 ripenes and acidity. After careful sorting and desteming, 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 transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Ruby colored with garnet trim.
The nose is intense, with red fruits such as cherries and plums, accompanied by cassis. Along with these fruits appear spicy notes of clove and cinnamon complemented by a background of well-integrated wood and graphite notes. The palate is intense, with a pleasant volume and acidity. It has characterful but elegant tannins that give it presence and vitality.
A structured and balanced wine, a good representative of a Las Huertas Cabernet Sauvignon.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 88%, Syrah 10%, Carménère 2%
Alcohol content : 14.5 % vol.
pH : 3.62
Total acidity : 3.21 g/l