



ROSÉ 2020

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

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of the Colchagua valley, where the vines benefit from an ideal microclimate thanks to the influence of the Pacific Ocean.

Terroir : Los Vascos 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.

VINTAGE SUMMARY

An early harvest driven primarily by the weather, among other factors, was the signature of a season that started with a warm winter, had little precipitation and saw only a few days with below zero temperatures. Spring had two frost episodes that burned some bunches and buds and led to natural thinning of the fruit, which in turn allowed for greater concentration and enhanced the quality of the berries. Despite these two days of frost, temperatures continued to rise in spring and especially in summer, some days reaching and even exceeding 37°C in the shade, while the rain remained absent. Consequently, the harvest took place some 20 days before the usual date. The 2019 harvest was kicked off on March 11; however, the varieties used in this Rosé started to be picked on February 20.

WINE MAKING SCHEME

Grapes are harvested early in the morning, when temperatures are lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes are pressed directly and fermented at low temperatures in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks to retain the purity of the fruit.

TASTING NOTES

Bright pale pink color. Intensely fresh strawberry and raspberry-scented nose with a citrusy background of grapefruit. The palate is creamy, with nice acidity and a hint of fruit that lingers in its gentle yet persistent finish.



TECHNICAL INFORMATION

Varietals : Syrah 60%, Cabernet sauvignon 30%, Mourvèdre 10%

Alcohol content : 13.5 % vol.

pH : 3.05

Total acidity : 4.2 g/l