



Chagual Organic Cabernet Sauvignon 2021

BACKGROUND

Chagual is the local name for Puya Chilensis, a plant native to Chile's central region. The plant's spectacular flower head can stand more than 13 feet high, making its silhouette emblematic of Los Vascos landscape. Thus the vineyard of Los Vascos and the community around Peralillo are also inextricably linked. In the land of Los Vascos, cultivation is at the heart; cultivating not only vineyards but the dream to transform this vast land into a fruitful eco-system producing the most elegant Chilean wines. This holistic approach encompasses and protects all – from the short-legged sheep clearing weeds without devouring precious grapes to the artisans honing hand-made knives to carefully tend the vines. Los Vascos embodies the Chilean paradox, meticulous in work, easy going and warm in personality. Independent, yet proud to cultivate the community because everyone is stronger and happier together.

TERROIR & VINTAGE NOTES

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, 125 miles southwest of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean. Chagual Cabernet Sauvignon is made from the flatter parts of the Peralillo vineyard, where the medium-deep soils with a loam to clay loam texture, together with the marine influence, allow the production of fresh and well-balanced grapes. The summer kicked off with early rains and unusually low temperatures; it was one of the coolest in recent years. Due to logistical and maturity issues, the entire organic sector of the estate is harvested in a short period of time. This season, the organic Cabernet Sauvignon was harvested on April 14–15. This particularly cool year is reflected in the quality and expressiveness of this wine.

WINEMAKING & AGING

Maceration is carried out for up to 15 days, seeking to maintain fruit expression without neglecting the typical structure of the varietal. The wine is then stored in cement vats to maintain the freshness and aromatic expression, characteristic of the variety.

TASTING NOTES

Intense garnet in color, this aromatic wine opens with notes of ripe red fruits such as strawberry and raspberries, with layers of blueberries, and blackcurrant. On the palate that boasts intense and persistent tannins.



750ML



LOS VASCOS

ORIGIN

Colchagua Valley, Chile, Colchagua Valley, Chile

GRAPE VARIETIES

100% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, TA: 3.56, Closure: Cork

WINEMAKER

Philippe Rolet

