



Chagual Organic Sauvignon Blanc 2022

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

Chagual Sauvignon Blanc is made from organic grapes grown on the coastal valley of San Antonio. The soils of granitic origin, with good drainage and low nutrient content. These conditions, combined with the Pacific influence, located a mere 12 miles away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression. This season began with a low rainfall winter and a cold spring. 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 vinification of healthy grapes and takes advantage of all the aromatic potential for which this variety is known.

WINEMAKING & AGING

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. 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 more herbal and fresher aftertaste that reflects the authenticity of a wine from a coastal terroir.



750ML



LOS VASCOS

ORIGIN

San Antonio, Colchagua Valley, Chile

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, TA: 3.22, Closure: Cork

WINEMAKER

Philippe Rolet

