WINEMAKER Maximilliano Correa

TECHNICAL DATA

Acidity 4.2 g/L - pH: 3.05

> Alcohol 13.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

ROSÉ 2020

BACKGROUND

Los Vascos wines blend Lafite tradition with the unique terroir of Chile to create elegant wines that bring exceptional to the everyday. The vision of Domaines Barons de Rothschild (Lafite) to expand their estate took them to South America in 1988, becoming the first French viticultural investment in modern Chile. Since then, a comprehensive modernization and investment program has been undertaken, oriented towards the production of fine wine using and adapting the viticultural experiences of Bordeaux and other areas where Domaines Barons de Rothschild (Lafite) is present.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes. With 1,581 acres planted on the over 10,000 acre estate, it is one of the largest vineyards in the central Colchagua valley, at the foot of Mount Cañeten.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

60% Syrah, 30% Cabernet Sauvignon, 10% Mourvèdre

TERROIR & VINTAGE NOTES

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the naturally refreshing influence of the Pacific Ocean.

Grapes are sourced from dedicated plots of Cabernet Sauvignon and Syrah, that are tended with a view to producing a great rosé.

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 2020 harvest was kicked off on March 11; however, the varieties used in this Rosé started to be picked on February 20.

WINEMAKING

Grapes were harvested early in the morning, when temperatures were lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes were 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 raspberryscented 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.



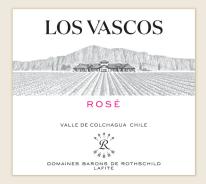








LOS VASCOS



JAMES SUCKLING April 2021

