



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

CROMAS CABERNET SAUVIGNON
GRAN RESERVA 2018

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.

The name, Cromas, was inspired by the colors of nature to reflect how this wine expresses the message of the soil it is coming from and the know-how of the Los Vascos team.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 10% Syrah, 5% Carménère

TERROIR & VINTAGE NOTES

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.

2018 offered optimal weather conditions. The season started with average rainfall in winter and spring, which provided favorable conditions for bud break and fruit onset. Summer temperatures remained slightly below average, which allowed grapes to ripen slowly. This factor, combined with a great after season with no precipitation, was determining for the harvest timing that started rather late once the grapes had developed fully and reached optimal phenolic ripeness.

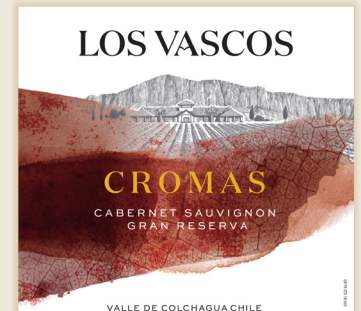
WINEMAKING & AGEING

Los Vascos wines are 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 ripeness and acidity. After careful sorting and destemming, 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 transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Intense ruby-red color with glints of garnet. Initially the nose presents scents of fresh strawberry, red cherry, gooseberry and blue flowers. Then subtle notes of bay, tobacco, caramel and graphite emerge. On the palate, the wine is generous with soft yet lively tannins, leading into a long, lingering finish.

LOS VASCOS



92 JAMES SUCKLING
POINTS June 2021

91 PTS VINOUS 5/21

90 PTS WINE ENTHUSIAST 9/21



WINEMAKER

Maximiliano Correa

TECHNICAL DATA

Acidity
3.15 g/L - pH: 3.60

Alcohol
14.5%



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