



DOMAINES BARONS DE ROTHSCHILD LAFITE

## LOS VASCOS

CROMAS CARMENÈRE GRAN RESERVA 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. Los Vascos, one of the largest vineyards in the central Colchagua valley, is located in Valley de Caneten (Colchagua) approximately 25 miles from the sea, within a perfect microclimate for high quality viticulture.

"Cromas" is derived from the Greek word for color. The Cromas Gran Reserva range celebrates the many colors found in nature by the distinctive color on its packaging, reflecting the colors of grapes and the colors of the terroir. When exploring elevations at the foothills of the mountains, a specific kind of ochre granite was discovered, ideally suited to plant new vineyards which produce wines of incomparable precision and elegance.

From the deep purple of the Andes Mountains to the slate black sands of the pacific shore and the burnt orange of foothill plots, Cromas synthesizes the unique spirit and complexity of Los Vascos terroir while incorporating a commitment to quality at every stage of the process.

Cromas elevates the portfolio and reinforces the positioning of Los Vascos as a major forward-looking player in Chile.

### APPELLATION

Colchagua Valley, Chile

### VARIETAL COMPOSITION

100% Carmenère

### TERROIR & VINTAGE NOTES

To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

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 of the 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 98°F in the shade, while the rain remained absent. Consequently, the harvest took place some 20 days before the usual date; Grapes were harvested towards the end of March.

### WINEMAKING & AGEING

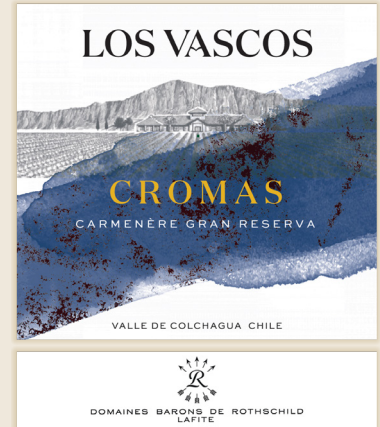
This Carmenère is made with the same care as our Bordeaux Grand Crus. Grapes are carefully picked by hand when reaching phenolic ripeness. After thorough sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

### TASTING NOTES

Deep color with a touch of ruby. On the nose, the wine is balanced and complex with several levels of aromas; black fruits such as blackberries or ripe plums, toasted notes of nutmeg, graphite and the classic roasted red pepper typical of the variety.

A Carmenère with great complexity on the nose, a young but balanced palate and a pleasant finish.

## LOS VASCOS



**91** VINOUS  
June 2022  
POINTS

**91** PTS JAMES SUCKLING 6/22

**90** PTS WINE SPECTATOR WEB '22



### WINEMAKER

Philippe Rolet

### TECHNICAL DATA

Acidity  
3.29 g/L - pH: 3.67

Alcohol  
14.5%



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