



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

CROMAS CARMENÈRE GRAN RESERVA 2019

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.

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

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.

The drier-than-usual start to the season required early irrigation and meticulous monitoring of the vineyard. The major challenge for the 2019 vintage was the extremely high temperatures at the end of January and beginning of February (reaching 40.6°C). Fortunately, the much cooler nights, with a record low of 10.2°C, allowed high-quality grapes to be obtained with excellent ripeness and balance.

The harvests began on 15 April and ended on 7 May.

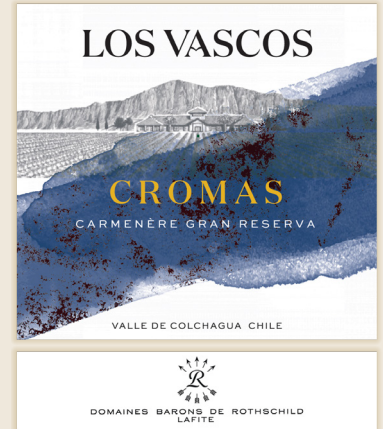
WINEMAKING & AGEING

Los Vascos wines are 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

Intense color tinged with purple. On the nose, the wine reveals fruit aromas such as blackberry, plum and black cherry that gradually evolve with notes of white pepper and herbaceous notes characteristic of this grape variety. On the palate, the tannins are soft, silky with a pleasant balance between density and acidity.

LOS VASCOS



93 JAMES SUCKLING
POINTS March 2021

90 PTS WINE SPECTATOR WEB '21



WINEMAKER

Maximiliano Correa

TECHNICAL DATA

Acidity
3.16 g/L - pH: 3.64

Alcohol
14.5%



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