

WINEMAKER Maximiliano Correa

TECHNICAL DATA

Alcohol 14% DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS CABERNET SAUVIGNON 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. 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 100% Cabernet Sauvignon

VINTAGE NOTES

This season was marked by a slow ripening cycle that resulted in a harvest that was longer and later than usual. The temperatures were a bit cooler than usual, particularly in summer, which allowed for a slow and steady ripening of the grapes. And the summer remained dry well into the season, which allowed us to wait until the grapes had reached their full phenolic maturity before harvesting each plot separately.

WINEMAKING

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 25° and 27°C. It is followed by 10 to 15 days of maceration, during which several pump-overs are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

TASTING NOTES

Deep and intense ruby color. The nose exhibits aromas of red fruit like plum and cherry, laced with notes of ripe strawberries, nutmeg, cocoa, thyme, and black pepper. On the palate the wines features ripe tannins and good structure, with a nice concentration and persistence.

LOS VASCOS

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90 JAM

JAMES SUCKLING April 2021



