

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

# LOS VASCOS

## CHARDONNAY 2021

### 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 Valle 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% Chardonnay

### TERROIR & VINTAGE NOTES

Los Vascos is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighboring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time. Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

A rainy winter gave way to a cool spring where temperatures never rose above 79°F. Rain prevailed briefly at the beginning of summer, along with some unusually cool temperatures, which made this season the freshest to date. Round the clock surveillance, tasting the grapes to check maturity, was necessary to find the best harvest date. Grapes were picked March 2–31; The long period allowed for harvesting in batches, yielding grapes of different characteristics. The early-harvested grapes lend freshness and acidity, while the grapes picked towards the end of the period bring complexity and volume.

### WINEMAKING

Grapes are harvested before daylight in order to maintain maximum freshness. Upon arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential.

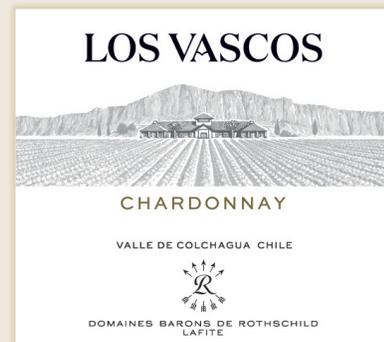
The wine is partly aged on its lees, which confers its unique mouthfeel.

### TASTING NOTES

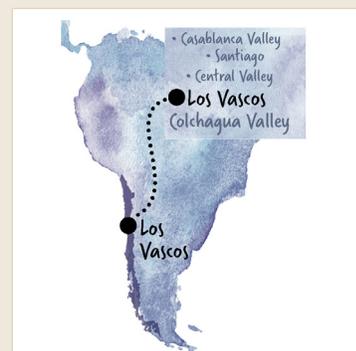
Crystal-bright pale-golden color with blonde hues. The nose has expressive notes of banana, custard apple and “chirimoya,” a local and beloved fruit, joined by notes of dried fruits and hints of citrus. The palate is silky and lingering with both volume and freshness that makes this wine juicy and well-balanced. A versatile example of crisp and delicate Chardonnay, perfect for a baked Chilean salmon.



# LOS VASCOS



LOS VASCOS WINES:  
BORN IN THE WILD NATURE  
OF THE COLCHAGUA VALLEY  
BUT ELABORATED IN THE DBR  
LAFITE SPIRIT.



### WINEMAKER

Maximiliano Correa

### TECHNICAL DATA

Acidity:  
4.47 g/L - pH: 3.10

Alcohol  
14%



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