

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

ROSÉ 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 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

60% Syrah, 30% Cabernet Sauvignon, 10% Mourvèdre

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 neighbouring 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 sourced from dedicated plots of Cabernet Sauvignon and Syrah that are tended to with a view to producing a great rosé.

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 unusual 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.

Harvest began with the Syrah and Cabernet Sauvignon on March 24, and Mourvèdre ended the season on April 13. An early picking, made by hand, provided the opportunity to protect the delicate aromas from oxidation and to constrain the extraction of color.

WINEMAKING

Grapes were harvested early in the morning, when temperatures were lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes were pressed directly and fermented at low temperatures in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks to retain the purity of the fruit.

TASTING NOTES

Bright and crystal-clear, this wine has an alluring pale pink color. The nose exhibits an intense strawberry scent that mixes with a background of raspberry and sweet melon pear. A fresh, vivacious palate that presents a delicate structure and balanced acidity and develops into a lovely and gentle aftertaste. A veritable food wine.



WINEMAKER

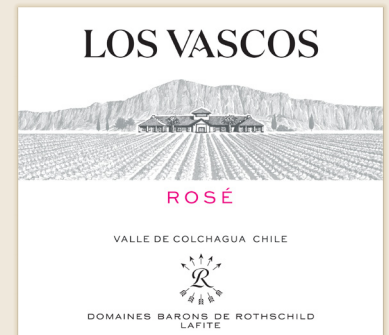
Maximiliano Correa

TECHNICAL DATA

Acidity
4.47 g/L - pH: 3.07

Alcohol
13.5%

LOS VASCOS



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



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