LOS VASCOS

CROMAS SYRAH GRAN RESERVA 2019

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.

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



terroir for each varietal. The best Syrahs in the world are grown on granitic soils and the Los Vascos hillsides are made of granite.

the hills of 'El Mirador.' As of that first vintage, the potential realized was even higher than anticipated and the plantings in this area were extended beginning in 2009, until reaching the 131 acres dedicated to this varietal today. Over the years, the results yield more and more of the unique expression of the terroir, with the various sites offering different facets that

meticulous monitoring of the vineyard. The major challenge for the 2019 vintage was essentially the extremely high temperature variables at the end of January and beginning of February (reaching 105°F). Fortunately, the much cooler nights, with a record low of 50°F, allowed high-quality grapes to be obtained with excellent ripeness and balance.

WINEMAKING & AGEING

The excellent grape quality called for a gentle fermentation with minimal intervention in order to retain the delicate expression of the terroir. The wine was made in stainless steel tanks at a temperature controlled between 77-80°F before being aged 12 months in French oak barrels.

packed with layers of red fruits, fresh plums and figs, as well as black pepper and anise spices. Subtle oak aromas over a backdrop of graphite, tobacco, and cedar. Its delightful palate has a balanced acidity, fine-grain



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YRAH GRAN RESERV

WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity

3.21 g/L - pH: 3.67

Alcohol

14.5%

of the Los Vascos team.

Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Syrah

TERROIR & VINTAGE NOTES

The vast size of Los Vascos allows for selection of the most appropriated

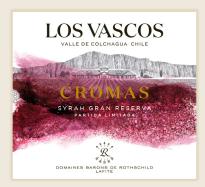
The first plantations for a super premium Syrah were done in 2005 on complement each other to render a rich complexity.

The drier-than-usual start to the season required early irrigation and

TASTING NOTES

Purple color with violet hues. Expressive nose of flowers, especially violets, tannins, excellent volume, perfect body and a long finish.





JAMES SUCKLING

91 PTS WINE SPECTATOR 4/22 **90** PTS VINOUS 3/21













