



DOMAINES BARONS DE ROTHSCHILD LAFITE

LOS VASCOS

CROMAS CARMENÈRE GRAN RESERVA 2020

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.

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.

APELLATION

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.

An early harvest driven primarily by the weather, among other factors, was the signature of a season that started with a warm winter, had little precipitation and saw only a few days with below zero temperatures.

Spring had two frost episodes that burned some of the bunches and buds and led to natural thinning of the fruit, which in turn allowed for greater concentration and enhanced the quality of the berries. Despite these two days of frost, temperatures continued to rise in spring and especially in summer, some days reaching and even exceeding 98°F in the shade, while the rain remained absent. Consequently, the harvest took place some 20 days before the usual date; Grapes were harvested towards the end of March.

WINEMAKING & AGEING

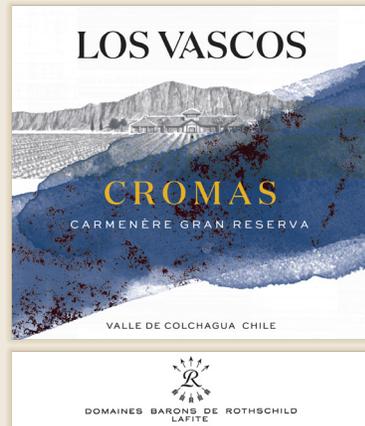
This Carmenère is made with the same care as our Bordeaux Grand Crus. Grapes are carefully picked by hand when reaching phenolic ripeness. After thorough sorting and destemming, grapes are placed in stainless steel tanks for fermentation. Regular pump over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Deep color with a touch of ruby. On the nose, the wine is balanced and complex with several levels of aromas; black fruits such as blackberries or ripe plums, toasted notes of nutmeg, graphite and the classic roasted red pepper typical of the variety.

A Carmenère with great complexity on the nose, a young but balanced palate and a pleasant finish.

LOS VASCOS



WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
3.29 g/L - pH: 3.67

Alcohol
14.5%

