

WINEMAKER

Philippe Rolet

TECHNICAL DATA

Total acidity: 3.10 g/L

pH: 3.56

Alcohol

14%

DOMAINES BARONS DE ROTHSCHILD LAFITE

LOS VASCOS

CABERNET SAUVIGNON 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.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes).

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.

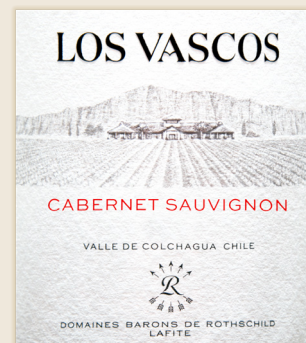
WINEMAKING & AGEING

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 77° and 80°F. 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

Bright, with a lively ruby color. On the nose, there are black fruits, such as plums and dark cherries, which are joined by herbs (bay leaf and rosemary), adding complexity and freshness. The palate has a smooth and round entry, which gives way to a good acidity accompanied by firm but soft tannins, giving a crisp and tasty sensation.

LOS VASCOS



BRING EXCEPTIONAL TO THE EVERYDAY

"The Spirit of Lafite means to me that every bottle of Los Vascos is made with high standards delivering wines of elegance and finesse in the tradition of our great Bordeaux house—Château Lafite."

— Baron Eric de Rothschild



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections