

LOS VASCOS

CROMAS CABERNET SAUVIGNON GRAN RESERVA 2019

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.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

88% Cabernet Sauvignon, 10% Syrah, 2% Carménère

TERROIR & VINTAGE NOTES

The cabernet sauvignon for the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate.

The lack of rainfall in winter made the start of the season unusually dry, which forced us to irrigate earlier and make more meticulous monitoring of the vineyard. The biggest challenge of the 2019 season was the excessively high temperatures towards the end of January and the beginning of February (reaching 105°F). Fortunately, the cold nights, allowed us to obtain grapes of great quality, with an ideal ripening and balance. The harvest for this wine began in early April and ended at the end of the same month.

By the volume that is produced, the plots destined for this wine are harvested manually and mechanically, seeking to harvest in the first way the best quarters available and those who will surely enter the blend.

WINEMAKING & AGEING

Los Vascos wines are made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripeness and acidity. After careful 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.

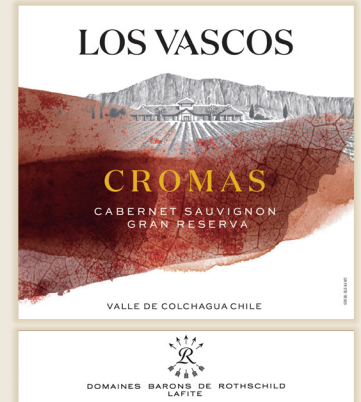
TASTING NOTES

Ruby colored with garnet trim. The nose is intense, with red fruits such as cherries and plums, accompanied by cassis. Along with these fruits appear spicy notes of clove and cinnamon complemented by a background of well-integrated wood and graphite notes. The palate is intense, with a pleasant volume and acidity. It has characterful but elegant tannins that give it presence and vitality.

A structured and balanced wine, a good representative of a Los Vascos Cabernet Sauvignon.



LOS VASCOS



92 VINOUS
June 2022
POINTS

91 PTS JAMES SUCKLING 6/22

WINEMAKER

Philippe Rolet

TECHNICAL DATA

Total Acidity: 3.21 g/L
pH: 3.62

Alcohol
14.5%

