

DOMAINES BARONS DE ROTHSCHILD LAFITE

# LOS VASCOS

## CROMAS CHARDONNAY GRAN RESERVA 2022

### 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. Los Vascos, one of the largest vineyards in the central Colchagua valley, is located in Valley de Caneten (Colchagua) approximately 25 miles from the sea, within a perfect microclimate for high quality viticulture.

“Cromas” is derived from the Greek word for color. The Cromas Gran Reserva range celebrates the many colors found in nature by the distinctive color on its packaging, reflecting the colors of grapes and the colors of the terroir. When exploring elevations at the foothills of the mountains, a specific kind of ochre granite was discovered, ideally suited to plant new vineyards which produce wines of incomparable precision and elegance.

From the deep purple of the Andes Mountains to the slate black sands of the pacific shore and the burnt orange of foothill plots, Cromas synthesizes the unique spirit and complexity of Los Vascos terroir while incorporating a commitment to quality at every stage of the process.

Cromas elevates the portfolio and reinforces the positioning of Los Vascos as a major forward-looking player in Chile.

### APPELLATION

Colchagua Valley, Chile

### VARIETAL COMPOSITION

100% Chardonnay

### TERROIR & VINTAGE NOTES

The grapes for this Chardonnay come from Peralillo and Litueche in the Colchagua Valley. Peralillo is located towards the end of the Colchagua Valley, 25 miles from the sea; wide daily temperature variations allow for the production of a fresh and balanced Chardonnay. The blocks are located in the flatter part of the vineyard, which has medium to deep soils with finer textures. These conditions provide protection to the grapes when the summer reaches high temperatures. Within the vineyard, there are old blocks of masal origin, which contribute greater concentration and complexity, and newer clonal blocks, which provide freshness. Litueche is located 12 miles from the sea. Here the temperature oscillation is low, but the maximum temperatures are very moderate, which allows to preserve all the aromatic potential of the grapes.

The winter had moderate rainfall and continued to a very cold spring. The start of summer was cold, but temperatures gradually increased and remained very stable throughout the season, allowing for ideal ripeness. Harvest began in Peralillo on March 2nd and in Litueche on April 6th. This month+ difference was mainly due to the temperature differences between the two areas. Grapes are harvested very early in the morning in order to preserve the aromatic potential.

### WINEMAKING

After the harvest, the grapes are destemmed, cooled and placed in the presses, and macerated for 8 hours. The must is drained and pressing is constantly monitored and partially protected from oxygen, as the aim is to generate a more golden color and more complex aromatic notes. After 2–3 days first decantation, the must is kept in tanks for 10 days prior to fermentation to develop its full aromatic potential and generous volume. Peralillo grapes are fermented in stainless steel tanks; Litueche grapes are fermented in oak barrels and vats. About 10% of the blend undergoes malolactic fermentation and is kept on the lees for volume and complexity.

### TASTING NOTES

The wine has a delicate yellow color with golden glints. The nose is seductive with aromas of lime, pineapple, green banana and white peach, combined with aromas of dried fruits coming from the barrels that contribute to the complexity. On the palate, the wine is vibrant and concentrated with a nice creamy mouthfeel leading to an elegant finish.



### WINEMAKER

Philippe Rolet

### TECHNICAL DATA

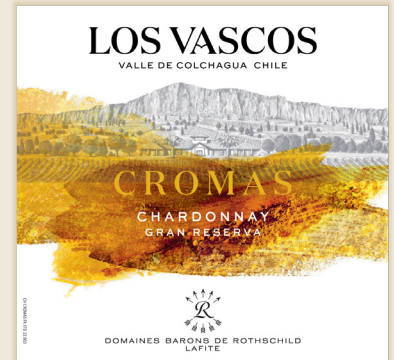
Total acidity: 4.2 g/L

pH: 3.23

Alcohol

14.5%

# LOS VASCOS



**92** JAMES SUCKLING  
March 2023  
POINTS

**90** PTS WINE ENTHUSIAST 11/23



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