

WINEMAKER

Marcelo Gallardo
Olivier Tregat

TECHNICAL DATA

Acidity
3.25 g/L - pH: 3.62

Alcohol
14.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

GRANDE RÉSERVE CARMENÈRE 2018

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.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Carmenère

VINTAGE NOTES

2018 offered optimal weather conditions. The season started with average rainfall in winter and spring, which provided favorable conditions for bud break and fruit onset. Minimum temperatures were mild throughout the season, and luckily we didn't suffer any frost. The main characteristic of the summer was that temperatures remained slightly below average, which allowed grapes to ripen slowly. This factor, combined with a great after season with no precipitation, determined the harvest timing that started rather late once the grapes had developed fully and reached optimal phenolic ripeness.

WINEMAKING

This Carmenère is made with the same care as our Bordeaux Grands 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.

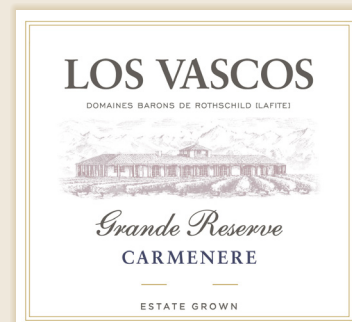
AGEING

The wine was aged for 12 months in French oak barrels.

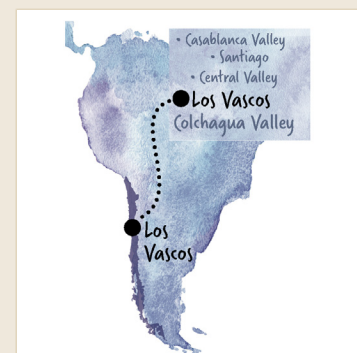
TASTING NOTES

Beautiful, bright ruby red color. The nose is expressive, with aromas of ripe blackberry, sour cherry, myrtle, black and pink pepper combined with the typical savory notes of Carmenère such as grilled eggplant, tomato, red and green bell pepper and green olive. The palate offers round and ripe tannins with great structure and good balance.

LOS VASCOS



93 JAMES SUCKLING
POINTS December 2020



TAUB FAMILY
SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections