

WINEMAKER

Marcelo Gallardo Olivier Tregoat

TECHNICAL DATA

Acidity 3.45 g/L - pH: 5.32 Alcohol 14%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

GRANDE RÉSERVE CARMENÈRE 2016

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

2016 was normal in terms of conditions. A rainy winter was followed by a spring that brought warm days, with average temperatures of 91°F, and cold nights. The summer months proved ideal for this grape variety, with very high temperatures of up to 102°F which, combined with good canopy and water stress management, helped the grapes to develop the harmonious, elegant tannins for which the variety is renowned.

WINEMAKING

The grapes were hand-harvested on April 29th for the youngest vineyards, and May 12th for the oldest vines. The grapes were fermented in stainless steel vats at controlled temperatures which, with pumping over, allowed for the extraction of aromatic components, colors and flavor components of the Carmenère.

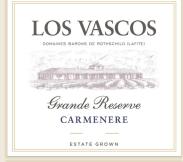
AGEING

The wine was aged for 12 months in French oak barrels (20% new, 30% second use and 50% in vats)

TASTING NOTES

Beautiful, intense ruby red color. The nose opens with notes of red fruit such as cherries, blackberries, pomegranates and plums, followed by aromas of black pepper, red pepper, black olives, grilled vegetables, cinnamon, cedar and smoked chilli pepper. On the palate, notes of bitter chocolate and cherry liqueur emerge. The tannins are supple and pleasant, revealing good persistence.

LOS VASCOS





JAMES SUCKLING













