

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

GRANDE RÉSERVE CARMENÈRE 2017

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 waterborne 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

This season was marked by the high temperatures that set in rather early and forced us to harvest some 20 days early compared to the previous year. The winter was not very rainy (12 inches, approximately), considering that precipitation in a normal year hovers around 24 inches. The spring was rather hot, with a peak temperature of 86°F, which is quite unusual. The high temperatures continued all along the summer, which is normal, however, the nights were unusually hot. Interestingly, this year we had 330 hours with temperatures higher than 86°F compared to 164 the year before.

WINEMAKING

The harvest started on March 22nd and ended on April 20th. 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 pumpover ensure a gentle extraction of the tannins.

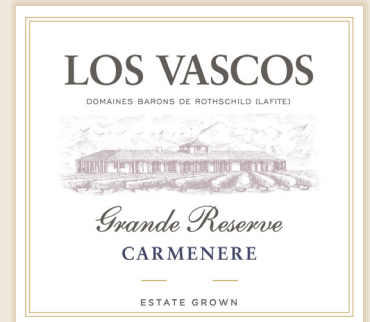
AGEING

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

TASTING NOTES

Beautiful bright ruby colour. The nose reveals aromas of cherry, blackberry, and blueberry. Notes of black pepper, ripe red bell pepper, black olive, paprika, smoked chili powder, thyme, and bay leaf can be discerned in this Carmenère. The palate offers loads of chocolate truffles, roasted chestnuts and cherry liqueur. The tannin is forward and persistent.

LOS VASCOS



90 JAMES SUCKLING
POINTS April 2019

90 PTS TIM ATKIN 1/19



WINEMAKER

Marcelo Gallardo
Olivier Tregot

TECHNICAL DATA

Acidity
3.28 g/L - pH: 3.62
Alcohol
14%



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