

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## LOS VASCOS

### CHARDONNAY 2020

#### 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.

#### APPELLATION

Colchagua Valley, Chile

#### VARIETAL COMPOSITION

100% Chardonnay

#### TERROIR & VINTAGE NOTES

Los Vascos estate lies in the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the naturally refreshing influence of the Pacific Ocean.

The main characteristics of this season were an early harvest, low rainfall, and a slight risk of disease and pests. It began with a frost-free winter with little rain and average low temperatures that were rather warm for the period. The spring was then quite mild, despite the temperature dropping below 0°C on two occasions. Finally, the summer was hot with maximum temperatures of over 37°C. As a result of these characteristics, the harvest was 13 days earlier than the previous season, taking place from February 12th – 24th.

#### WINEMAKING

Grapes are harvested before daylight in order to keep a maximum of freshness. Upon arrival at the winery, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential.

The wine is partly aged on its lees, which confers its unique mouthfeel.

#### TASTING NOTES

Intense yellow color. Fruit-scented nose of ripe pineapple, banana, honeydew melon with lime with fresh hazelnut notes. The wine is very well-balanced with creamy and persistent mouthfeel.



#### WINEMAKER

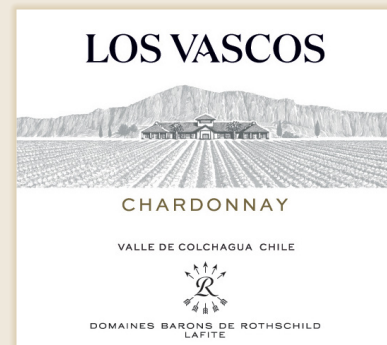
Maximiliano Correa

#### TECHNICAL DATA

Acidity:  
4.03 g/L - pH: 3.10

Alcohol  
14%

## LOS VASCOS



**90** JAMES SUCKLING  
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