



#### WINEMAKER

Maximiliano Correa

#### TECHNICAL DATA

Acidity  
4.18 g/L - pH: 3.0  
Alcohol  
13%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## LOS VASCOS

### SAUVIGNON BLANC 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% Sauvignon Blanc

#### 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.

Climate was the byword for the 2020 vintage. Compared to the previous growing season, the harvests were 26 days earlier, which can be explained by a series of weather events. A winter characterized by the cold temperatures necessary for good budding, a warm spring, except for two days of frost that resulted in a natural thinning of the fruit, and a summer with maximum temperatures above 37°C combined with belownormal rainfall. Consequently, optimal conditions for harvesting the Sauvignon Blanc were between 11th and 18th February, when organoleptic maturity was at its peak.

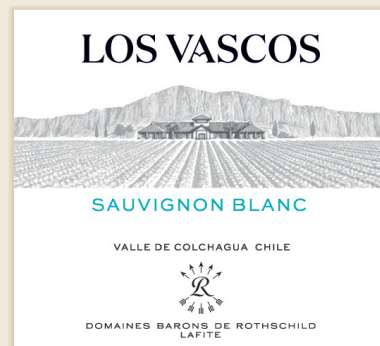
#### WINEMAKING

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

#### TASTING NOTES

Beautiful pale yellow color. The nose reveals notes of white peach, pear, lychee and citrus fruits followed by a herbal finish of peppermint and tarragon. The fresh palate offers delicious acidity.

## LOS VASCOS



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