



Cromas Gran Reserva Cabernet Franc 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, oriented towards the production of fine wine using and adapting the viticultural experiences of Bordeaux. 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. 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.

TERROIR & VINTAGE NOTES

For this demanding grape variety, the hillsides of Santa Lucia were selected. The soils consist of altered granite with low argile content and the southeastern exposure offers the optimal ripening conditions. The gentle ocean breezes help cool the grapes at night. There were two frost episodes over the winter that resulted in natural thinning and therefore lower yields, with better quality and concentration of the grapes. Well into the season, the temperature continued to rise, with highs of up to 98°F in the shade in the summer. As a result, the harvest began 20 days earlier than usual. Despite the differences in the vineyard (exposures, soil, clones), the high temperatures evened out ripening during this season. The harvest of all the Cabernet Franc lots was carried out in three days, beginning on March 18.

WINEMAKING & AGING

This grape variety calls for a very soft handling in the winery, with extreme caution and patience required during the extraction and maceration phases. Grapes are fermented in small stainless steel tanks; various plots are vinified separately. The wines are aged 80% in oak barrels and 20% in concrete tanks.

TASTING NOTES

Beautiful, elegant, and crystalline ruby red color. Red fruit-scented nose of ripe raspberries and fresh strawberries with the signature herbal and floral aromas of this variety. On the palate, this interesting medium-bodied wine offers a smooth attack, marked by an intense and refreshing acidity. Its firm yet pleasant tannins open for a persistent finish.



750ML



LOS VASCOS

ORIGIN

Colchagua Valley, Chile, Colchagua Valley, Chile

GRAPE VARIETIES

100% Cabernet Franc

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 3.19, Ph: 3.52, Closure: Cork

WINEMAKER

Philippe Rolet

