



Cromas Gran Reserva Cabernet Sauvignon 2018

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

The cabernet sauvignon for the Grande Reserve is sourced from selected plots planted on the foothills of the mountains, as well as some of the older vines from the best plots in the heart of the estate. The biggest challenge of the 2019 season was the excessively high temperatures towards the end of January and the beginning of February (reaching 105°F). Fortunately, the cold nights, allowed us to obtain grapes of great quality, with an ideal ripening and balance. The harvest for this wine began in early April and ended at the end of the same month. By the volume that is produced, the plots destined for this wine are harvested manually and mechanically, seeking to harvest in the first way the best quarters available and those who will surely enter the blend.

WINEMAKING & AGING

Los Vascos wines are made with the same care as our Bordeaux Grand Crus. Grapes are closely monitored when reaching maturity in order to find the optimal balance between phenolic ripenes and acidity. After careful sorting and destemming, grapes are placed in stainless steel tanks for fermentation. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Ruby colored with garnet trim. The nose is intense, with red fruits such as cherries and plums, accompanied by cassis. The palate is intense, with a pleasant volume and acidity. It has characterful but elegant tannins that give it presence and vitality. A structured and balanced wine, a good representative of a Los Vascos Cabernet Sauvignon.



750ML



LOS VASCOS

ORIGIN

Colchagua Valley, Colchagua Valley,
Chile

GRAPE VARIETIES

100% Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: %, TA: 3.21, Ph: 3.62, Closure:
Cork

WINEMAKER

Philippe Rolet

