



Cromas Gran Reserva Carmenère 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

To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions. Spring had two frost episodes that burned some of the bunches and buds and led to natural thinning of the fruit, which in turn allowed for greater concentration and enhanced the quality of the berries. Despite these two days of frost, temperatures continued to rise in spring and especially in summer, some days reaching and even exceeding 98°F in the shade, while the rain remained absent. Consequently, the harvest took place some 20 days before the usual date; Grapes were harvested towards the end of March.

WINEMAKING & AGING

This Carmenère is made with the same care as our Bordeaux Grand 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. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months.

TASTING NOTES

Deep color with a touch of ruby. On the nose, the wine is balanced and complex with several levels of aromas; black fruits such as blackberries or ripe plums, toasted notes of nutmeg, graphite and the classic roasted red pepper typical of the variety. A Carmenère with great complexity on the nose, a young but balanced palate and a pleasant finish.



750ML



LOS VASCOS

ORIGIN

Colchagua Valley, Colchagua Valley,
Chile

GRAPE VARIETIES

100% Carmenère

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 3.67, Ph: 3.62 g/L,
Closure: Cork

WINEMAKER

Philippe Rolet

