



Cromas Gran Reserva Chardonnay 2022

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. "Cromas" is derived from the Greek word for color. The Cromas Gran Reserva range celebrates the many colors found in nature by the distinctive color on its packaging, reflecting the colors of grapes and the colors of the terroir. When exploring elevations at the foothills of the mountains, a specific kind of ochre granite was discovered, ideally suited to plant new vineyards which produce wines of incomparable precision and elegance.

TERROIR & VINTAGE NOTES

The grapes for this Chardonnay come from Peralillo and Litueche in the Colchagua Valley, 25 miles from the sea. The blocks are located in the flatter part of the vineyard, which has medium to deep soils with finer textures. The winter had moderate rainfall and continued to a very cold spring. The start of summer was cold, but temperatures gradually increased and remained very stable throughout the season, allowing for ideal ripeness. Harvest began in Peralillo on March 2nd and in Litueche on April 6th. Grapes are harvested very early in the morning in order to preserve the aromatic potential.

WINEMAKING & AGING

After the harvest, the grapes are destemmed, cooled and placed in the presses, and macerated for 8 hours. The must is drained. After 2–3 days first decantation, the must is kept in tanks for 10 days prior to fermentation to develop its full aromatic potential and generous volume. Peralillo grapes are fermented in stainless steel tanks; Litueche grapes are fermented in oak barrels and vats. About 10% of the blend undergoes malolactic fermentation and is kept on the lees for volume and complexity.

TASTING NOTES

The wine has a delicate yellow color with golden glints. The nose is seductive with aromas of lime, pineapple, green banana and white peach, combined with aromas of dried fruits coming from the barrels that contribute to the complexity. On the palate, the wine is vibrant and concentrated with a nice creamy mouthfeel leading to an elegant finish.



LOS VASCOS

ORIGIN

Colchagua Valley, Chile, Colchagua Valley, Chile

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 4.2, Ph: 3.23, Closure: Cork

WINEMAKER

Philippe Rolet

