



# Cromas Gran Reserva Syrah 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

The vast size of Los Vascos allows for selection of the most appropriated terroir for each varietal. The best Syrahs in the world are grown on granitic soils and the Los Vascos hillsides are made of granite. As of that first vintage, the potential realized was even higher than anticipated and the plantings in this area were extended beginning in 2009, until reaching the 131 acres dedicated to this varietal today. Over the years, the results yield more and more of the unique expression of the terroir, with the various sites offering different facets that complement each other to render a rich complexity. The major challenge for the 2019 vintage was essentially the extremely high temperature variables at the end of January and beginning of February (reaching 105°F). Fortunately, the much cooler nights, with a record low of 50°F, allowed high-quality grapes to be obtained with excellent ripeness and balance.

## WINEMAKING & AGING

Gentle fermentation with minimal intervention in order to retain the delicate expression of the terroir. The wine is made in temperature-controlled (77-80°F) stainless steel tanks before being aged 12 months in French oak barrels.

## TASTING NOTES

Deep garnet color with violet hues. Enthralling aromatics with distinct notes of violets and blackberry, complemented by hints of pepper, cold cuts, and a touch raspberry macaroons. The wine's palate is powerful, with nice volume, gentle tannins, and lively acidity. The aftertaste is reminiscent of a wide range of red and black berries.



750ML



# LOS VASCOS

## ORIGIN

Colchagua Valley, Colchagua Valley,  
Chile

## GRAPE VARIETIES

100% Syrah

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14.5%, TA: 2.99, Ph: 3.61,  
Closure: Cork

## WINEMAKER

Philippe Rolet

