



Grande Réserve Cabernet Sauvignon VV

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

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 uncontaminated by airborne or water-borne pollutants. The season started with a rather dry winter; only 300 mm of rainfall, which is practically half of the previous year. Winter temperatures fluctuated between -1°C and 21°C (average low and high, respectively), i.e., within the average range. The spring was rather warm, with highest temperatures hitting 30°C. The combination of high temperatures and scarce precipitation in winter was pivotal for the decision to start irrigation early in the spring. High temperatures prevailed until the summer, which forced the harvest forward 20 years compared to the previous season.

WINEMAKING & AGING

After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months. Grapes are handpicked and carefully sorted. Fermentation takes place in stainless steel vats under controlled temperature conditions and then pumping over is conducted to extract the distinct aroma, color and flavor components of this variety.

TASTING NOTES

Ruby red color. The nose exhibits intense red fruit aromas of raspberry and strawberry followed by pleasant notes of fresh ripe blackberry intermixed with notes of graphite, cedar, white pepper and dark chocolate. The mouthfeel is fresh, creamy and buttery and the tannins are gentle. Nice balanced and persistent finish.



750ML



LOS VASCOS

ORIGIN

Colchagua Valley, Colchagua Valley, Chile

GRAPE VARIETIES

100% Syrah

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 3.4, Ph: 3.5, Closure: Cork

WINEMAKER

Philippe Rolet



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