



# Cabernet Sauvignon 2021

## 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

Grapes are sourced from the historical plots of the property. The soils are predominantly clay loam on a bed of Tosca (typical rockbed made from volcanic ashes). A rainy winter gave way to a cool spring in which maximum temperatures did not exceed 78°F. The summer kicked off with early rains and unusually low temperatures. It was, in fact, the coolest season in recent years and this, of course, is reflected in the wines. The grapes were handpicked during April (Due to the cold season, the sugar levels were not high enough, the harvest was postponed slightly). Toward the end of the month, forecasts of heavy rains forced a rush to harvest before the grapes were damaged.

## WINEMAKING & AGING

The wine is made according to the traditional Bordeaux method. Grapes are placed in stainless steel tanks for fermentation under controlled temperature between 77° and 80°F. It is followed by 10 to 15 days of maceration, during which several pump-overs are performed to allow a gentle extraction of the phenolic compounds. The wine is then left to age for three months in stainless steel tanks in order to obtain its unique fruit-driven style.

## TASTING NOTES

Bright ruby red color. Intense notes of red fruits such as strawberries, cherries, fresh figs, and especially ripe raspberries with layers of herbal notes of mint, basil, and spices, such as pepper. This particularly cool year boosted the expression and juiciness of this wine. The palate is crisp and juicy, with tannins that reflect the cool temperatures of the season.



# LOS VASCOS

## ORIGIN

Colchagua Valley, Colchagua Valley, Chile

## GRAPE VARIETIES

100% Cabernet Sauvignon

## SIZES

750ml, 750 ml

## TECHNICAL DETAILS

ABV: 14%, TA: 3.66, Ph: 3.55, Closure: Screw Cap

## WINEMAKER

Philippe Rolet

