PALMBAY[®]

Rosé 2025

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 made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes. Grapes are sourced from dedicated plots of Cabernet Sauvignon and Syrah that are tended to with a view to producing a great rosé. A winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

WINEMAKING & AGING

Grapes were harvested early in the morning, when temperatures were lower, in order to preserve the aromatic freshness of the grapes. At the winery, grapes were pressed directly and fermented at low temperatures in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks to retain the purity of the fruit.

TASTING NOTES

Delicate, pale pink color. Expressive aromas of fresh strawberry, red cherry, and citrus notes like grapefruit, enhanced by delicate hints of rose. The palate is lively, fresh, fruity and silky with a long finish.





LOS VASCOS

ORIGIN

Colchagua Valley, Colchagua Valley, Chile

GRAPE VARIETIES

50% Grenache noir, 28% Mourvedre, 22% Syrah

<mark>s i z e s</mark> 750ml, 750 ml

TECHNICAL DETAILS

ABV: 13%, TA: 3.86, Ph: 3.04, Closure: Screw Cap

WINEMAKER

Philippe Rolet



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