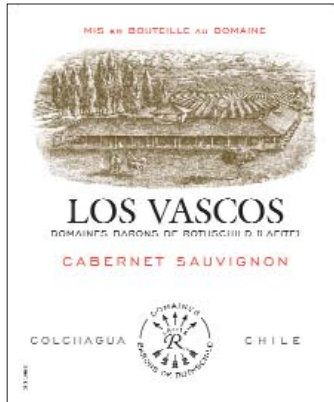


VIÑA LOS VASCOS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Colchagua Valley, Chile



Los Vascos Cabernet Sauvignon 2010

THE VINEYARD

In the mid-nineteenth century, two of the leading Chilean wine producers brought vines from Bordeaux to improve the quality of the original vineyard of Vina Los Vascos. Chile's natural geographic frontiers protected it from the Phylloxera epidemic of the late nineteenth century and resulted in an unbroken line of wine stock that now produces some of the finest wines in all of Chile.

The acquisition of 50% of Los Vascos by Rothschild (Lafite) in 1988 was the result of an exhaustive search of more than one hundred Chilean wines for one that could meet their criteria for excellence.

HARVEST & AGEING

There was a very dry period during the winter months (463 mm of rain compared to 726 mm the previous year), but carefully planned, controlled irrigation ensured a normal growth cycle. Low temperatures in the spring during flowering resulted in some flower abortion, and thus slightly less generous bunches of grapes. Production was reduced by 15% compared to the annual average (8.5 tons/ha vs. 10 tons/ha) but this resulted in greater concentration and remarkably well-balanced grapes. The harvests began on the 25th of March and finished on the 13th of May. The grapes were slow to ripen but, in the end, stable weather during the harvests ensured optimal picking conditions and we were able to obtain healthy grapes with excellent concentration. The 2010 harvest was particularly special, starting only 26 days after Chile's huge earthquake. Despite the extremely difficult conditions and complications that followed this natural disaster, all of our employees managed to come to work, day after day, and fulfil their roles. For this, we will always be extremely grateful. The grapes were de-stemmed and crushed at the moment of reception. Fermentation took place in temperature-controlled stainless steel vats between 25-27°C, followed by a maceration period of between 10 to 15 days. Malolactic fermentation took place in stainless steel vats. Followed by ageing in stainless steel vats for 14 to 18 months.

WINEMAKER'S NOTES

Bright ruby red color. Remarkably expressive, fruity nose: aromas of blueberries, cherries, blackcurrants and raspberries blending perfectly with notes of pink pepper, paprika, curry and saffron. Velvety, full-bodied and seductive in the mouth with mild acidity and gentle tannins giving very pleasant mouthfeel.

Grape Varieties: 100% Cabernet Sauvignon

Yield: 60 hl/ha

Alcohol : 14% vol.

Total acidity : 3.2 g/l

Production: 300,000 cases



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com