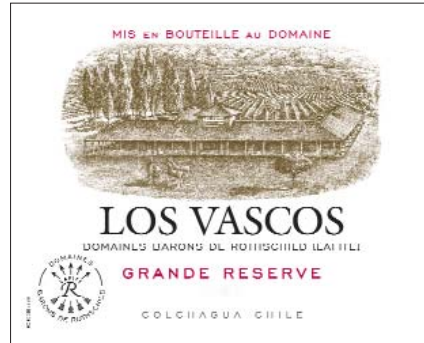


VIÑA LOS VASCOS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Colchagua Valley, Chile



Los Vascos Grande Reserve Cabernet Sauvignon 2009

THE VINEYARD

Grapes for wine have been produced at Los Vascos since the mid-eighteenth century. Today's vines are the product of the selective multiplication of plants originally brought from pre-phyloxera 19th Century from France. The vision of Domaines Baron de Rothschild (Lafite) to expand their estate took them to South America in 1988, becoming the first French viticultural investment in modern Chile. Los Vascos was chosen after careful review of existing vineyards, their soils and climates. Since then, a comprehensive modernization and investment program has been undertaken, oriented towards the production of fine wine using and adapting the viticultural experiences of Bordeaux and other areas where the group is present.

HARVEST & AGEING

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 40 kilometers 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. Daily on-shore winds provide temperature changes between 20 - 25°C, for optimum maturation of the grapes. From flowering onwards, the 2009 vintage experienced favorable weather conditions suited to optimal production. The rains were concentrated in the autumn and winter, in quantities close to the averages for the valley. The heat in the early spring was conducive to the buds opening and to the vines developing with controlled vigour. Temperature variations brought beautiful color, intense fruit aromas and good quality tannins. The grapes ripened in ideal conditions through to the harvests. The Cabernet Sauvignon harvest was completed on May 8th just before the first rain on May 12th. The year was characterized by the color and concentration of the fruit, which was remarkably evident during the harvests. The grapes were hand-picked and selected at the winery to be fermented in stainless steel vats with at controlled temperatures which, with pumping over, allowed for the extraction of aromatic components, colors and flavors characteristic of each variety. The wine was then aged for 12 months in French oak barrels (30% new).

WINEMAKER'S NOTES

Deep ruby red color. Complex fruity nose, ripe cherries and blackberries, firm figs and notes of cedar, tobacco, cinnamon, white pepper, mint and bitter chocolate. Well-structured on the palate, offering remarkable balance, volume and consistency. A wine to be enjoyed alone or with friends, while reading a good book or simply for the pleasure of drinking a fine wine.

Grape Varieties: 75% Cabernet Sauvignon, 10% Carmenère, 10% Syrah, 5% Malbec

Yield: 8 tons

Annual Production: 57,000 cases

Finished Alcohol: 14%

Acidity: 3.5 g/L



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