LOS VASCOS

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SAUVIGNON BLANC 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. 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 Domaines Barons de Rothschild (Lafite) is present.

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. 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.



Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Sauvignon Blanc

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 neighboring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time.

The grapes for this particular vintage come from the Peralillo estate where vines are planted in the somewhat warmer climate of the domaine's valley floor so the soil showcases the character of the grape.

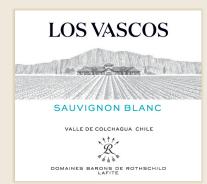
WINEMAKING

This year's cool spring and summer provided the ideal conditions for a wine full of poise and expression. Grapes were harvested before daylight when temperatures were at their lowest, from February 28th-April 22nd.

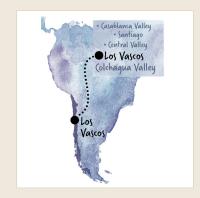
After a few hours of cold maceration, they were pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

TASTING NOTES

An archetypical pale straw-yellow color, along with green hues. This wine has an expressive, vigorous nose where green chili, asparagus and passion fruit abound. The palate showcases a good tension of excellent acidity, a mouth-watering feeling, and a persistent aftertaste that calls undoubtedly for another glass. As you delve more into the wine, the wonderful minerality takes hold and bursts open.



LOS VASCOS WINES: BORN IN THE WILD NATURE OF THE COLCHAGUA VALLEY BUT ELABORATED IN THE DBR LAFITE SPIRIT.





LOS VASCOS

SAUVIGNON BLANC

WINEMAKER

Maximiliano Correa

TECHNICAL DATA

Acidity

4.63 g/L - pH: 3.05

Alcohol

12.5%











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ALBARIÑO RESERVA 2021

Pale yellow with greenish reflections, this Albariño is intense in the nose, with peach and citrus notes. The freshness and minerality mid-palate is superb, with remarkable acidity and a round, crisp finish.

Pairings: Excellent pairings for this wine are cod with cockles, citrus prawn salad, or traditional grilled seafood with a warm mango salad and beans. It is delightfully well suited to Asian and Peruvian cuisine, ceviche, or a fresh tuna salad.

TECHNICAL SHEET

VARIETAL | 100% Albariño

REGION | Garzón, Uruguay

ALCOHOL | 12.5%

RESIDUAL SUGAR | 2.5 g/L

ACIDITY (H2T) | 6.5 q/L

PH | 3.15

FERMENTATION | Stainless Steel Tanks

AGING 3 to 6 months

on the lees

in Stainless

Steel Tanks

BOTTLING DATE | May 2021

OENOLOGIAL | Alberto Antonini

CONSULTANT

WINEMAKER | Germán Bruzzone

VITICULTURIST | Eduardo Félix

GARZON

Bodega Garzón is close to Punta del Este, La Barra, and Jose Ignacio - Uruguayan Paradise at its best, with mesmerizing landscapes.

Located eleven miles from the Atlantic Ocean, our estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an intense canopy management. These factors allow the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The vineyards are surrounded by lush forests, rocky soils, granite boulders, and naturally occurring palm trees.





CALLIA TORRONTÉS 2020



Callia

JUDGES SELECTION MEDAL

[COUNTRY: ARGENTINA]

TEXSOM INTERNATIONAL

WINE AWARDS 2020

BACKGROUND

Fruit-friendly, youthful and dynamic, Callia produces a range of easydrinking wines in the San Juan region of Argentina. Callia's philosophy is to produce wines that inspires the consumer to find some "me" time; to take a break and reward themselves for all their daily efforts that propel them forward.

APPELLATION

San Juan, Argentina

TERROIR & VINTAGE NOTES

Bodegas Callia is situated in the Tulum Valley in Argentina's province

WINEMAKING

Grapes are crushed and destemmed immediately after harvest to preserve freshness and fruit character. The juice undergoes a cold

TASTING NOTES

Bright lemon in color. On the nose, delicate aromas of oranges and white flowers. Refreshing notes of citrus fruits, grapefruit, and lemon on the palate. Perfectly balanced. Pairs well with grilled fish, sushi, pork chop, white pizzas, and spicy Asian cuisine.

VARIETAL COMPOSITION

100% Torrontés

of San Juan. It is nestled between the Pie de Palo hills to the north and the Cerro Chico Del Zonsa to the south. Two finca estates encompass 700 acres of land: Finca Pie de Palo and Finca 9 De Julio. At 630 meters above sea level, the area is blessed by temperate climate, low rainfall and rich sandy alluvial and clay loam soil; the result is intense and fruity wines that reflect the rich terroir of this region.

maceration for 8 hours at 43°F before the skins and lees are removed.

WINEMAKER

Ariel Cavalier Gustavo Daroni

TECHNICAL DATA

Alcohol 13.7%













WINEMAKER Maximiliano Correa

TECHNICAL DATA

Acidity 3.16 g/L - pH: 3.64 Alcohol 14.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

CROMAS CARMENÈRE GRAN RESERVA 2019

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The name, Cromas, was inspired by the colors of nature to reflect how this wine expresses the message of the soil it is coming from and the knowhow of the Los Vascos team.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Carmenère

TERROIR & VINTAGE NOTES

To render the best expression of Chile's emblematic varietal, the vines have been planted on the mountain foothills, where the warm granitic soils and privileged exposure offer optimal ripening conditions.

The drier-than-usual start to the season required early irrigation and meticulous monitoring of the vineyard. The major challenge for the 2019 vintage was the extremely high temperatures at the end of January and beginning of February (reaching 40.6°C). Fortunately, the much cooler nights, with a record low of 10.2°C, allowed high-quality grapes to be obtained with excellent ripeness and balance.

The harvests began on 15 April and ended on 7 May.

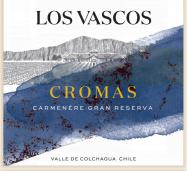
WINEMAKING & AGEING

Los Vascos wines are made with the same care as our Bordeaux Grand Crus. Grapes are carefully picked by hand when reaching phenolic ripenes. After thorough sorting and desterning, grapes are placed in stainless steel tanks for fermentation. Regular pump over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transfered into French oak barrels for a period of 12 months.

TASTING NOTES

Intense color tinged with purple. On the nose, the wine reveals fruit aromas such as blackberry, plum and black cherry that gradually evolve with notes of white pepper and herbaceous notes characteristic of this grape variety. On the palate, the tannins are soft, silky with a pleasant balance between density and acidity.

LOS VASCOS





POINTS

JAMES SUCKLING March 2021

90 PTS WINE SPECTATOR WEB '21

















CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity: 5.3 g/L pH: 3.6 Alcohol

14.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/ NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2019

BACKGROUND

For its tenth anniversary, Bodegas CARO chose to celebrate the grape that has come to symbolize Argentina's vineyards by selecting a pure Malbec: ARUMA! Originally from France, Malbec (Cahors) was introduced to Argentina by a Frenchman, Jean Pouget, in 1868, which coincidentally was the same year James de Rothschild purchased Château Lafite. A very fruity, exuberant, powerful grape, Malbec has adapted wonderfully to the Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region. We chose this name because it is the intense darkness of the nights in the Andes and the pure mountain air that give the wines the rich, authentic character of their terroir. ARUMA - the wine of the mountain nights.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

TERROIR & VINTAGE NOTES

Sheltered from the rain by the mountains to the West and the Pampa to the East, the region is very arid. Mendoza wines draw their character from an exceptional sun exposure and wide temperature variatons between night and day.

Winter went by with regular temperatures, but sprouting occurred a few days earlier than usual (October 5th in the case of Malbec). Furthermore, flowering, fruit set and veraison occurred during the expected dates. Fortunately, good weather predominated throughout the season with little rainfall, specifically during March (16 mm) in relation to the historic average for that month (30 mm). These typical weather conditions (sunny and dry days, and also an important thermal oscillation between night and day), allowed both grapes and tannins to ripen slowly, which helped preserve a remarkable freshness. The harvest started on March 25th and finished on April 22nd.

WINEMAKING & AGEING

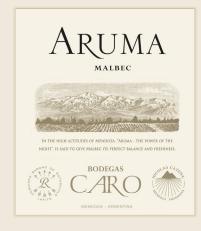
Grapes were harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensued with pump-over and delestage. Total maceration time lasted from 12 to 15 days.

Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

TASTING NOTES

Deep reddish color. The nose shows a great aromatic intensity where we find white flowers, red fruits and cherries. On the palate the wine is fresh, fruity, and it also expresses a pleasant balance between acidity, tannins and softness. The finish is long and delicate.





JAMES SUCKLING **APRIL 2021 POINTS**

92 PTS TIM ATKIN 5/21 "MASTER OF WINE 2021 REPORT: BEST OF ARGENTINA"

90 PTS WINE ADVOCATE 3/21







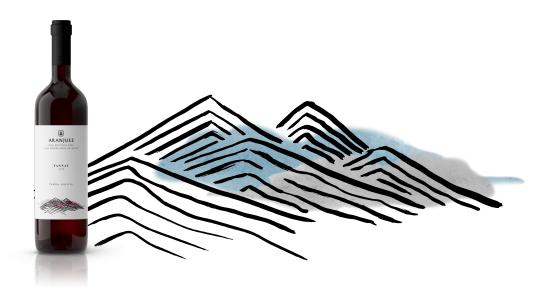








TARIJA. BOLIVIA



Orientation: Northwest

Topography: mountainous, crops on hillside

Irrigation: drip

Altitude: 2000 msl (6,562 ft) Practices: Hand-harvest

Fermentation at controlled temperature

duo red 2017

50% Tannat, 50% Merlot

Total Acidity: 5.3 g/L Reduced Sugar: 10 g/L

pH: 3.76

Alcohol Content: 12.6% Aged 3 months American oak Rests two months in bottle

Deep cranberry, preserved Bing cherries and round expression of plum balanced with notes of fresh red rose and dry earth. Bright with fine tannins and supple acid.

duo white 2018

50% Torrontes, 50% Moscatel

Total Acidity: 6.1 g/L Reduced Sugar: 8 g/L

pH: 3.54

Alcohol Content: 12.9% Aged in stainless steel

Layered and complex, opening with bright, crisp notes of lemon peel acidity, green apple and white pear, slowly evolving into perfumed white and purple flowers. Vibrant notes of green bell pepper and boasts an enduring finish of stoney roundness.

tannat 2017

100% Tannat

Total Acidity: 5.75 g/L Reduced Sugar: 6 g/L

pH: 3.75

Alcohol Content: 13.5% Aged 6 months in

French/American oak Rests 6

months in bottle

Dark and powerful on the nose and palate with velvety elegance and gentle tannins. Intense expression of dark currant, overripe strawberry and heady purple flowers with lingering hints of dark cacao and vanilla.

Gold Medal. "Tannat al mundo" Medalla de Oro, Uruguay (2013, 2016) 3/3 Stars - Washington Post (2016)





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TANNAT RESERVE 2019

A juicy, full-bodied wine. Rich purple in colour with very fresh aromas reminiscent of red and black fruits such as plums and raspberries, with a delicate spicy nose. In the mouth, it presents a strong personality. Its mature tannins and minerality transform it into a wine with great soil identity.

Pairings: Roasted game meats are the ideal pairing for this Tannat. The most traditional combination is slowly cooked leg of lamb flavoured with sage, mint, garlic and olive oil. It also pairs beautifully with blue cheese and toasted walnuts.

TECHNICAL SHEET

VARIETAL 100% Tannat

REGION | Garzón, Uruguay

ALCOHOL 14%

RESIDUAL SUGAR | 3.2 q/L

ACIDITY (H2T) | 5.4 q/L

PH | 3.7

FERMENTATION | 150 HL

Cement Tanks

AGING 6 to 12 months

on the lees

in French oak barrels and casks

BOTTLING DATE JUL 2020

OENOLOGIAL | Alberto Antonini

CONSULTANT

WINEMAKER Germán Bruzzone

VITICULTURIST Eduardo Félix



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