

LE DIX

LOS VASCOS

LE DIX 2018

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

■ VINEYARD ATTRIBUTES

Appellation : Colchagua, Chile

Stretching from the Coastal range to the foothills of the Andes mountains, Colchagua's Mediterranean climate and privileged terroirs have made it a place of choice to produce quality wines in Chile. Los Vascos estate lies at the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean.

Terroir : Le Dix is predominantly made from an old plot of Cabernet Sauvignon called El Fraile, which means the Monk. Nestled at the heart of the vineyard, the vines are planted at high density and produce high quality grapes of remarkable concentration. Selected Syrah and Carmenère are blended in to add complexity to the wine.

■ VINTAGE SUMMARY

The 2018 season benefited from ideal weather. It began with normal rainfall, creating favourable conditions for bud break and the setting of the fruit. The minimum temperatures did not reach extreme levels, so there was no damage from frosts. The summer brought temperatures that did not exceed 35°C, giving the vines excellent conditions for photosynthesis, and resulting in slow, efficient ripening. This factor and the absence of rain at the end of the season were essential in enabling us to harvest at the optimal time, thereby obtaining musts and wines with superb balance

■ WINE MAKING SCHEME

Le Dix is made with the utmost care, just like the Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. During maceration gentle pump-over are performed when necessary for a gentle extraction of the tannins and colouring compounds. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (60% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing. Cellar in good conditions for up to ten years or more.

■ TASTING NOTES

Le Dix has a beautiful intense, bright, deep red colour.

The nose is complex, with aromas of black cherry, ripe strawberry and plum, underscored by a hint of oak, with delicate notes of cedar, graphite and dark chocolate.

On the palate, this great vintage is revealed in all its splendour, with soft, firm tannins and, thanks to the cool nights at Los Vascos, some acidity to accompany this balance. Without doubt one of the best vintages of the decade.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 92%, Syrah 8%

Alcohol content : 14.5 % vol.

pH : 3.49

Total acidity : 3.72 g/l

