



## LE DIX 2011

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.



### ■ VINTAGE SUMMARY

Rainfall was relatively low (347 mm) in 2010, and so irrigation was necessary as soon as the winter ended, in August and September. This extra water enabled the vines to continue in a normal growth cycle.

Temperatures were cool during the flowering stage resulting in lower yields with less compact bunches. Growth was then healthy and regular, producing grapes of outstanding quality with remarkable concentration.

The harvests began on 19 April and took place in optimal conditions. A team of experienced pickers is dedicated to harvesting the grapes for 'Dix de Los Vascos' from the vineyard's oldest plot ('El Fraile').

### ■ WINE MAKING SCHEME

Length of ageing in oak barrels: 18 months in 100% new barrels.

### ■ TASTING NOTES

Deep ruby red colour with light shades of brick. Bouquet of ripe red fruit such as plums, cherries and raspberries which blend with light notes of liqueur. Maturing in French oak barrels from the Tonnellerie de DBR (Lafite) cooperage gives the wine pleasant toasted notes which are well-integrated with flavours of black olives, black pepper, chocolate brownie, walnuts and chestnuts, all underscored with a hint of fresh figs, tobacco and cedar.

On the palate, the wine is full-bodied with good structure, volume, and tannins which combine to offer a wine of outstanding elegance, balance and personality.

#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 85%, Carménère<sup>2</sup> 10%, Syrah 5%

**Yield** : 45 hL/ha

**Alcohol content** : 14 % vol.

**pH** : 3.66

**Total acidity** : 3.61 g/l