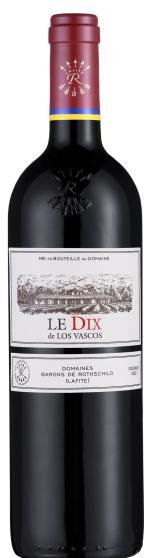




## LE DIX 2011

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



### ■ 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