



LE DIX 2012

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

The winter came to an end in August with heavy rains (107 mm), which resulted in water accumulating in the soil that proved very useful in the months ahead, when rain was scarce. The 8 mm of rain that fell towards the end of the harvest in May did not affect the quality of the fruit.

The harvest started on April 25, 7 days later than in previous years, because the grapes took longer to reach full ripeness. The berries were smaller in size but showed excellent concentration and acidity, fresh fruit and ripe tannins that resulted in an absolutely remarkable mouthfeel.

■ WINE MAKING SCHEME

The grapes were handpicked and carefully selected on a sorting table. Alcoholic fermentation took place at 30°C in stainless steel vats equipped with temperature control systems, with pumping over to extract all of the grapes' character. Fermentation was followed by 25 days of maceration.

■ TASTING NOTES

Deep ruby red color. Expressive nose with fruity aromas of prunes, cherries, and ripe raspberries followed by notes of tobacco, leather, graphite. Ageing in French oak barrels sourced by DBR (Lafite)'s Cooperage gives the wine nice toasty notes that blend to perfection with rose and gooseberry notes and hints of hazelnuts and cinnamon. The broad range of particularly plump tannins from the different varieties in this blend help to create a unique mouthfeel of outstanding complexity.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 85%, Carménère 10%, Syrah 5%

Yield : 45 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.62

Total acidity : 3.4 g/l