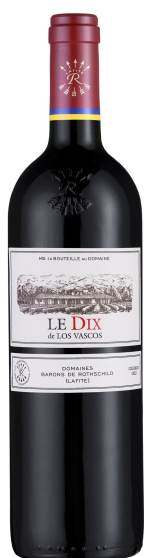




LE DIX 2012

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

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