



LE DIX 2006

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

2006 was a late vintage in Chile in spite of an extremely hot summer. It was followed by cool temperatures during the harvest, which permitted a good staggering during the picking for optimum maturities without an explosion of alcoholic degrees.

■ WINE MAKING SCHEME

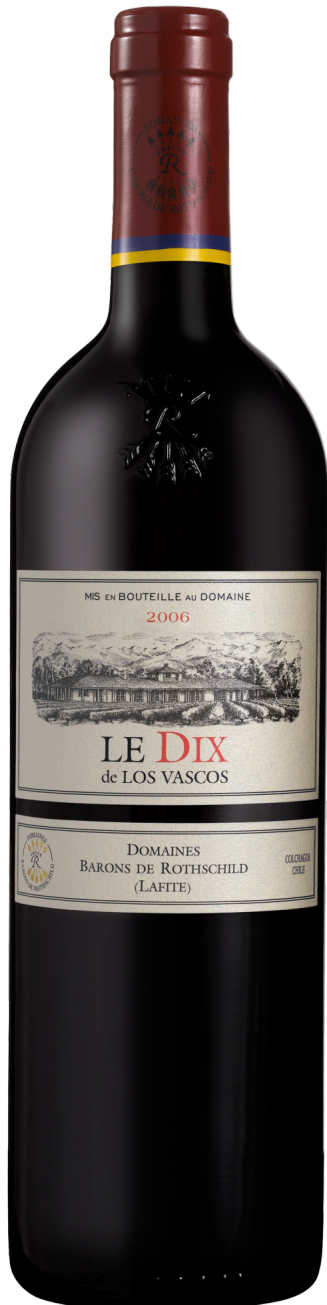
Le Dix is made with the utmost care, just like the Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. During maceration gentle pump-over are performed when necessary for a 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 (50% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing.

■ TASTING NOTES

Le Dix 2006 has a deep garnet color, almost black.

The powerful nose develops aromas of very ripe black fruit and wild cherries complemented by aromas of wax, cedar, laurel, and licorice. The oak is pleasantly integrated with the fruit. This adds to the wine enjoyable aromas of toasted coffee, vanilla, tobacco and cinnamon.

In the mouth, it is round, dense, fresh and fruity. The wine is concentrated, balanced and elegant. It finishes with a strong taste of cherry (kirsch) and a light bitterness of walnut peel typical of great Cabernets.



TECHNICAL INFORMATION

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

Yield : 52 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.40 g/l