LE DIX

LOS VASCOS

LE DIX 2022

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.



VINEYARD ATTRIBUTES

Appellation : Colchagua, Chile
The vineyards are located at the end of the Colchagua Valley, 40 kilometers from the Pacific Ocean. This location results in a significant thermal amplitude, allowing the production of red wines with a beautiful acidity and surprising aromatic complexity, with a great structure offering good aging potential.

Terroir : Le Dix comes almost entirely from the plots of "El Fraile," from Cabernet-Sauvignon vines over 60 years old. These vines are planted in medium to deep soils with a loam-clay texture. The combination of the age of the vines and deeper soils allows for the expression of a very fine balance, resulting in complex and elegant wines. Currently, "El Fraile" is divided into small plots, which allows for more precise viticulture, managing each one according to the specific needs of the vines.

VINTAGE SUMMARY

This season was characterized by less rainfall than usual, followed by a very cold spring. The beginning of summer was characterized by relatively cool temperatures that gradually increased and remained very stable throughout the growing season, allowing for perfect ripeness. A vintage that will be talked about for many years due to the quality of the grapes and their great potential.

WINE MAKING SCHEME

The grapes are destemmed with great care, trying not to crush the grapes too much to avoid any bitterness from the pips. Alcoholic fermentation is then carried out in batches in stainless steel tanks under controlled temperature conditions (28°C) with pump-overs to extract the maximum potential from the fruit. Macerations lasting up to 30 days are then performed. This static extraction allows for beautiful concentration while preserving the elegance of the juice. Once separated from the lees, the wine undergoes malolactic fermentation in stainless steel tanks before being transferred to barrels: 50% in new French oak barrels, primarily from Tonnellerie Lafite, and 25% in second-use barrels, where it will age for 18 months. 25% of the volume is kept in cement tanks to preserve the fruit and freshness.

TASTING NOTES

Deep and vibrant red color.
The nose is intense with a nice complexity. Initially dominated by fruit with notes of red plum, raspberry, and black cherry, the nose gives way to hints of tobacco, black pepper, cedar, and graphite.
On the palate, the attack is soft, with plenty of volume and good structure. The tannins are very fine and well-balanced by acidity that provides depth and freshness. The finish reveals the full intensity of the fruit and spices.
A balanced wine with great persistence that will gain more complexity over time.

TECHNICAL INFORMATION
Varietals : Cabernet sauvignon 93%, Syrah 7%
Alcohol content : 14,5 % vol.
pH : 3,52
Total acidity : 3,58 g/l