



LE DIX 2010

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 climate for the harvest 2010, showed a low level of precipitations during the rain season and a cooler spring.

The harvest progressed smoothly, even though the grapes for Le Dix started to be handpicked a little over a month after the earthquake and two weeks later as compared to the previous season. The yield was slightly lower mostly because the berries were smaller but with excellent concentration. The prevailing conditions allowed the grapes to attain remarkable fruity expression. Le rendement est légèrement inférieur à la moyenne en raison de grappes plus petites. Cependant, la concentration des baies est excellente et les raisins ont atteint une expression de fruits remarquable.

■ WINE MAKING SCHEME

Length of ageing in oak barrels: 18 months in 100% new barrels.

■ TASTING NOTES

Le Dix has a deep and bright red robe. The nose displays ripe and intense red and black fruit aromas with a good level of ripeness that ensures lasting freshness. Ageing in barrels made at DBR/ Lafite's cooperage grants the wine nice toasty, coffee, and cinnamon notes that perfectly combine with blackcurrant, blueberry, cherry, and blackberry, and blend with licorice, dark chocolate, peppermint, and black and white pepper. Intense mouthfeel, good volume and body. Delicate and elegant tannins. Round, consistent, and pleasant finish.

TECHNICAL INFORMATION

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

Yield : 45 hL/ha

Alcohol content : 14 % vol.

pH : 3.5

Total acidity : 3.61 g/l