Cosechas Antiguas

LE DIX

LOS VASCOS

LE DIX COSECHAS ANTIGUAS 2010

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
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

Le Dix is a wine of remarkable ageing potential. After resting in French oak barrels for eighteen months, it will reveal its complexity with further bottle ageing. The Cosechas Antiguas wines benefit from many years of ageing in our cellars in the heart of the Colchagua Valley and are released when our winemakers deemed they have turned into the perfect expression of their vintage.
The growing season was characterized by low rainfall and spring temperatures that were cooler than usual. The grapes for Dix were harvested a little over a month after the terrible earthquake in the region. Taking place two weeks later than the previous year, the harvests were carried out entirely by hand in good conditions. Yields are slightly below average due to smaller bunches. However, the concentration of the berries was excellent, and the grapes offered a remarkable expression of fruit.

WINE MAKING SCHEME

Le Dix is elaborated with the utmost care, just like the Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After desteming, 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

Fine deep red colour.
The nose presents aromas of red and black fruit with a degree of maturity that ensures a pleasant freshness. Aged in French oak barrels from the Tonnellerie des Domaines, the wine has superb toasted, coffee and cinnamon notes. Notes of liquorice, dark chocolate, peppermint, and white and black pepper complete the bouquet. On the palate, the wine is intense, with plenty of volume and good structure. Fine, elegant tannins. Pleasant, round finish.

TECHNICAL INFORMATION

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