

Cosechas Antiguas

LE DIX

LOS VASCOS

LE DIX COSECHAS ANTIGUAS 2008

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

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.

This year began with a cold, rainy winter and spring. The summer was relatively warm, with 75 days above 30°C from the beginning of January to the end of March 2008, compared to 49 days over the same period in 2007. Despite the heat, the grapes were able to develop normally and from April onwards, temperatures were more moderate with substantial differences between day and night temperatures. These conditions enabled the tannins to reach perfect maturity and for us to obtain wines with a spectacular fruitiness.

■ 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 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

Beautiful deep red colour with glints of violet.

The nose has good intensity, revealing aromas of ripe, fresh red fruit. Some spicy notes characteristic of the Carmenère grape are also present. On the palate, the attack is soft and subtle, but the wine quickly develops volume. The round, supple tannins then become powerful and tight. The wine remains harmonious and balanced, with a pleasant freshness, characteristic of good Cabernet Sauvignons when ripening conditions are optimal. The finish is long, full-flavoured and uniform.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 85%, Carménère 8%, Syrah 7%

Yield : 45 hL/ha

Alcohol content : 14 % vol.

pH : 3.68

Total acidity : 3.45 g/l