

LE DIX

LOS VASCOS

LE DIX 2019

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

The season kicked off with a severe lack of rainfall in winter, which forced us to irrigate earlier and to monitor the vineyard more closely.

The biggest challenge of the 2019 season was the excessively high temperatures in late January and early February, which reached 40.6°C (104°F). Fortunately, the cool nights resulted in high-quality grapes that ripened to perfection and boast amazing balance. The harvest was carried out between April 11 and 17, entirely by hand, which subsequently allowed us to make a more precise selection. Compared to the 2018 vintage, the "El Fraile" lots were harvested 10 days earlier, reflecting a warmer season.

■ 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 (60% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing. Cellar in good conditions for up to ten years or more.

■ TASTING NOTES

Le Dix 2019 has an intense ruby red color.

Like the color, the nose is intense and complex, exhibiting notes of red and black fruits such as cherries, accompanied by spicy undertones (nutmeg and cinnamon) and hints of cedar, tobacco and cocoa.

On the palate, it has the unmistakable volume and smoothness of a warmer year. The mouth is long, with a pleasant sensation of sweetness and a fruity aftertaste.

Overall, Le Dix 2019 shows a more intense and lush personality, whilst keeping the elegance that has earned it the spotlight.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 94%, Syrah 6%

Alcohol content : 14.5 % vol.

pH : 3.44

Total acidity : 3.73 g/l

