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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

Following a late and rainy spring, the vegetative cycle developed perfectly and succeeded in producing great quality grapes. However, totally unusual rainfalls at the end of March (10 days before the harvest) caused alarm after some appearances of grey rot which, thankfully, were of little consequence for Los Vascos. The harvest evolved normally under superb weather conditions with few losses in the Colchagua Valley.

■ 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 (50% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing.

■ TASTING NOTES

Le Dix 2002 is of a deep and intense ruby colour.
 On the nose, there is a sensation of elegant oak blended with rich dark fruit such as prune and blackcurrant. It is long and concentrated with the power of velvety tannins, freshness and fruit expressing plenty of the dimensions of a great wine.

TECHNICAL INFORMATION	
Varietals :	Cabernet sauvignon 100%
Yield :	50 hL/ha
Alcohol content :	13.5 % vol.
Total acidity :	3.60 g/l

