



LE DIX 2013

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 conditions were optimal from the technical point of view all through the season. In particular, there were hot days and cool nights during the summer, providing the perfect temperature differential to bring the grapes to optimal ripeness. The absence of rain during the summer allowed us to harvest the grapes in excellent health.

The harvest took place in normal conditions between April and mid-May.

■ WINE MAKING SCHEME

The grapes were handpicked and carefully selected on a sorting table. Alcoholic fermentation took place at 30°C in stainless steel vats equipped with temperature control systems, and pumping over was conducted to enhance extraction of the grapes' organoleptic components. Fermentation was followed by 25 days of maceration.

■ TASTING NOTES

Beautiful, intense red color with garnet shades. The nose is underscored by ripe cherry aromas laced with delicate hints of blackberry, followed by licorice, saffron, paprika, nutmeg, white and black pepper aromas overlaid with notes of cocoa, tobacco, and cedar.

Generous, all-embracing mouthfeel: pleasantly dominant, balanced tannins offer the perfect complement to notes of black olives and a delicate nuance of bitter chocolate. A wine of outstanding elegance and depth.

TECHNICAL INFORMATION

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

Yield : 45 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.57

Total acidity : 3.55 g/l