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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 : 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

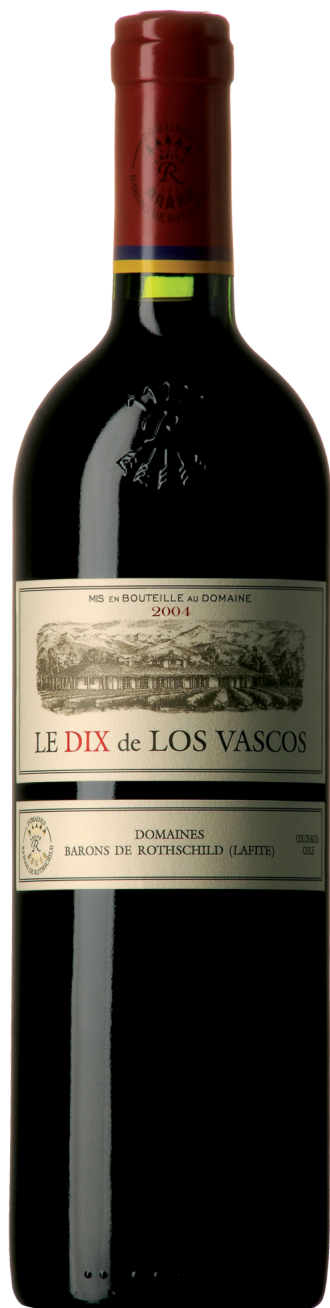
It was a good weather year with moderate rain in winter and an ideal spring. A dry summer with high temperatures from December until the harvest brought on a superb concentration in the grapes. It is a vintage of excellent quality from Los Vascos. A very mild autumn allowed for picking the oldest cabernet sauvignon from the estate in optimum conditions between 26 March and 5 April. Each plot was meticulously harvested at the ideal moment because of a very precise mapping of the vineyard.

■ 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. Cellar in good conditions for up to ten years or more.

■ TASTING NOTES

Le Dix 2004 has a deep garnet color, almost black. The powerful nose develops aromas of ripe black fruit and wild cherries complemented by those of wax, cedar, laurel and licorice. The oak is pleasantly integrated with the fruit. This adds to the wine pleasant aromas of vanilla, grilled hazelnut, tobacco and cinnamon. The concentration is impressive but the wine remains very well balanced and elegant, fresh and long, with strong but well coated tannins. It is very long in the mouth finishing with a powerful taste of cherry (kirsch) tempered by the light bitterness of walnut peel, typical of great Cabernets. This outstanding wine is already very expressive. It is still young but will gain even more complexity and softness in time. To drink in 2008 and later. Great potential for ageing. A great vintage!



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 100%
Yield : 50 hL/ha
Alcohol content : 13.5 % vol.
Total acidity : 3.50 g/l