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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

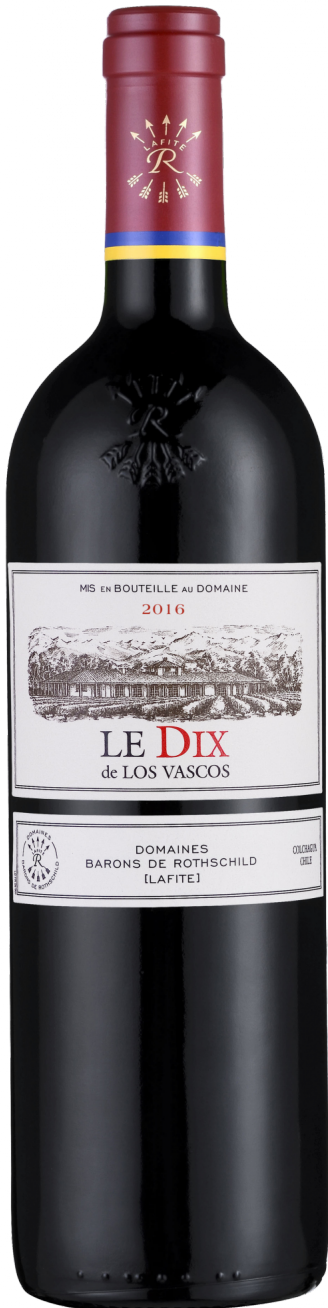
This season started with extreme temperatures as early as spring, with average low temperatures below the standard, and average high temperatures above 35°C, mostly in October and November. The summer was very hot as well, with average highs of 37.9°C. March was cooler, with an average high of 28°C, which in combination with a large number of cloudy days slowed down the ripening pace. Heavy rains during harvest months - March and April- (95.6mm and 51.4mm, respectively) forced us to reformulate our harvest strategy to ensure grape quality. The grapes used in Le Dix 2016 were harvested on April 19-28. Due to the high temperatures, the harvest started a week earlier than usual, on April 23, and was completed in three days.

■ 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

Ruby red color with beautiful brick-like nuances. Ripe plum and cherry-scented nose that also features notes of licorice, saffron, cinnamon, and nutmeg that enhance the complexity of aromas. Notes of graphite, clove, dark chocolate and cedar take the experience to a whole new level. Le Dix 2016 is a smooth and supple wine with sweet and friendly tannins. A joyful intellectual. Serve at 16-18°C



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 85%, Carménère 5%, Syrah 5%, Cabernet franc 5%
Alcohol content : 14 % vol.
pH : 3.48
Total acidity : 3.5 g/l