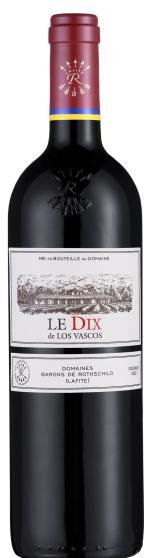




LE DIX 2014

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.



■ VINTAGE SUMMARY

Several frosts occurred during the spring. Although they did not involve extremely low temperatures, they did have a long duration, which resulted in a lower number of clusters per plant. The resulting lower yield – a characteristic well sought after in the case of premium wines – led to increased concentration of aromas and flavors. The summer was hot, with an average daytime high of 35.6°C in January and February. Conversely, summer nights were cold, with an average low of 4.9°C. This daytime/nighttime temperature differential proved very beneficial, because it allowed grapes to ripen to perfection.

■ 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

Deep ruby red color. Raspberry and ripe cherry-scented nose with hints of saffron, paprika, nutmeg, black pepper, chocolate, and tobacco.

A broad-shouldered wine of gorgeous personality, large volume, and elegant and balanced tannin.

TECHNICAL INFORMATION

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

Yield : 45 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.48

Total acidity : 3.58 g/l