



## LE DIX 2014

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

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