



LE DIX 2007

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.

■ 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

The summer had high but not extreme temperatures; autumn was relatively cold at harvest time, which allowed keeping a more active and efficient canopy until well into the season. This produced a fine phenolic maturity to balance the level of alcohol. The cold autumn allowed waiting for perfect maturity from the oldest cabernet sauvignon vines on the estate that produce "Le Dix". "El Fraile" was harvested between 14 and 16 April, with each parcel meticulously picked at the ideal moment thanks to a very precise "zoning" of the vineyards. Le Dix 2007 is a blend, still strongly Cabernet Sauvignon (85%) but with the complementary support of Carmenère (10%) and Syrah (5%) which add greater roundness and complexity.

■ 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 2007 has a deep red garnet colour. The powerful nose develops aromas of very ripe black fruit and wild cherries with notes of cedar, laurel, and licorice. The oak is pleasantly integrated thus complementing the enjoyable aromas of toasted coffee, vanilla, tobacco and cinnamon. The Syrah adds nuances of violets and raspberries. In the mouth, it is round, dense, fresh and fruity. Even though the wine is concentrated, Le Dix remains very balanced and elegant improving the freshness and length with rich but ripe and soft tannins. It finishes with a strong taste of cherry and a light bitterness of walnut peel typical of great Cabernets. The Carmenère adds enjoyable touches of pepper. A very good vintage!

TECHNICAL INFORMATION

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

Yield : 45 hL/ha

Alcohol content : 14 % vol.

pH : 3.70

Total acidity : 3.40 g/l

