



## LE DIX 1996

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

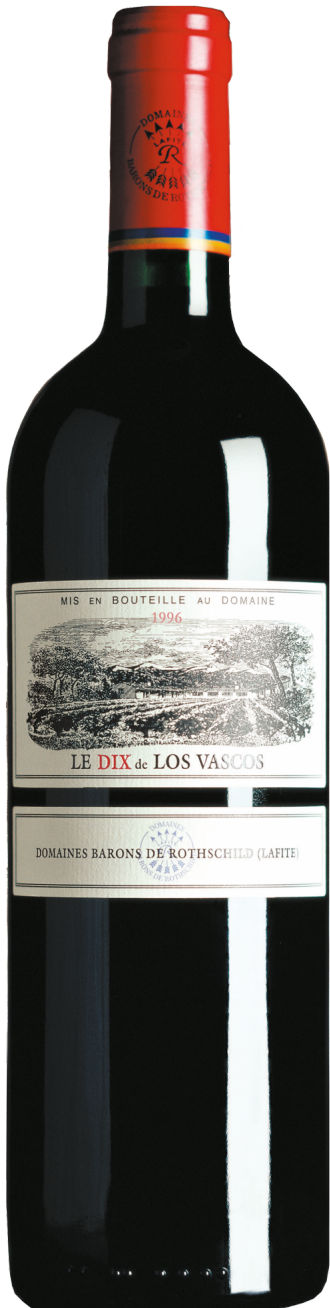
The year 1995 recorded rainfall around 500mm. This allowed sufficient water in soil for the 1996 season, which meant a good development and sprout in the vineyard. There was a direct effect on the yield levels up to 10 tons per hectare at El Fraile plot. The weather during the harvest was stable, no rains disturbed the picking. The grapes were healthy and in good sanitary conditions.

### ■ 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 (100% 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 1996 shows a red brick color, moving towards an orange tonality confirming its ageing. In the nose the evolution is obvious, it reveals dry fruit aromas that reminds of dry plums, figs and raisins. Some spicy notes like cinnamon and white pepper can also be found, besides other slight aromas like dried tomatoes, mushrooms, tobacco, leather and dried cherry liquor. This wine is soft and silky with fine notes of acidity and bitterness. The tannins are sweet and pleasantly present.



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%

**Alcohol content :** 13.5 % vol.

**Total acidity :** 3.17 g/l