

LE DIX

LOS VASCOS

LE DIX 2021

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

Hand-picking at "El Fraile" began on April 15, for the sectors that ripen earlier, and lasted two weeks. Although this was one of the coldest vintages in recent decades, the plants in this district, which are over 60 years old, are less affected by temperature differences and tend to compensate for the speed of ripening, which partly explains why the harvest took place a few days later than usual.

Terroir : Le Dix comes mainly from a plot of old Cabernet Sauvignon vines known as El Fraile, meaning the Monk. Nestled in the heart of the vineyard, the vines are planted at high density, producing grapes of remarkable concentration and quality. The blend is completed by a selection of Syrah and Carménère grapes that add complexity to the wine.

■ VINTAGE SUMMARY

A rainy winter gave way to a cool spring where maximum temperatures did not exceed 26 °C.

Early summer brought unusually low temperatures and rainfall, which continued through the harvest months, making it the coolest season in recent decades.

It was necessary to go through, taste, and analyse the ripeness of the grapes more frequently and to be more patient than usual to make the right decision about when to harvest.

■ WINE MAKING SCHEME

The grapes are destemmed with the greatest care, trying to eliminate all stalks and vegetal parts. It is placed in small stainless steel vats, allowing us to ferment each quarter separately. The vats are inoculated, and traditional Bordeaux-style vinification is carried out, taking care to ensure extraction and maintaining temperatures no higher than 28°C. Maceration is carried out for up to 30 days, a static extraction that allows concentration while preserving elegance.

Because of its age, the "El Fraile" grape has a good concentration of tannins, but with extraordinary elegance and quality.

Once separated from the skins, the wine undergoes malolactic fermentation in stainless steel tanks. Finally, the wine is put into barrels. After aging, the blend is re-evaluated and the wine is bottled, where it will rest for at least 1 year before being marketed.

■ TASTING NOTES

Deep ruby color, with hints of garnet.

The nose is intense and fruity, with notes of black cherry and raspberry, accompanied by cocoa, graphite and cedar notes characteristic of good quality barrels, which provide excellent integration and evolution.

The palate is tense, with good concentration and although the tannins are very present at the beginning, they are elegant and intense. A wine that will take time to evolve, but that guarantees a long life, the result of a very particular vintage for its freshness.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 94%, Syrah 3%, Cabernet franc 3%

Alcohol content : 14.3 % vol.

pH : 3.59

Total acidity : 3.53 g/l