

WINEMAKER

Marcelo Gallardo **Olivier Tregoat**

TECHNICAL DATA

Acidity 3.14 g/L - pH: 3.63

Alcohol 13.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS LE DIX DE LOS VASCOS 1996

BACKGROUND

Le Dix, meaning ten in French, was introduced in 1996 to celebrate Domaines Barons de Rothschild (Lafite)'s first ten years in Chile. Le Dix de Los Vascos is grown in the exceptional vineyard, called El Fraile, which means "the monk", the oldest planted vineyard at Los Vascos and the original vineyard on the estate. The vineyard is 100% planted to Cabernet Sauvignon and many parcels of the vineyard have vines reaching 80 years in age. The vineyard is fairly large, covering some 200 acres, Le Dix is produced from severely reduced yields from El Fraile (the best) combined with the most rigorous cuvee selection - the resulting wine is of world class stature.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINTAGE NOTES

The weather during the season was fairly good. It did not rain during the harvest period. Very healthy grapes were received for crushing.

The year 1995 was normal in precipitation around 500 mm. This allowed a good reservation of water in the soil for the 1996 season, which meant a good development and sprout in the vineyard. There was a direct effect on the yield levels and increasing up to 10 tons per hectare at El Fraile plot.

WINEMAKING

The grapes are picked and selected by hand, to then be de-stemmed and crushed. The alcoholic fermentation is made in temperature regulated stainless steel tanks at 30°C. After this we macerated for 20 to 25 days.

AGEING

The wine is aged for 18 months in French oak barrel (100% new barrels)

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, having dry fruit notes that remind dry plumbs, 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.

LOS VASCOS



DECANTER March 2019 POINTS

91 PTS WINE ENTHUSIAST 5/00 90 PTS WINE ADVOCATE 6/00



