



WINEMAKER

Maximiliano Correa

TECHNICAL DATA

Acidity: 3.5 g/L
pH: 3.48
Alcohol
14%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

LE DIX DE LOS VASCOS 2016

BACKGROUND

Le Dix, meaning ten in French, was introduced in 1998 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. With 1,581 acres planted on the over 10,000 acre estate, it is one of the largest vineyards in the central Colchagua valley, at the foot of Mount Cañeten.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 5% Carménère, 5% Syrah, 5% Cabernet Franc

VINTAGE NOTES

This season started with extreme temperatures as early as spring, with average low temperatures below the standard, and average high temperatures above 95°F, mostly in October and November. The summer was very hot as well, with average highs of 100°F. March was cooler, with an average high of 82°F, which in combination with a large number of cloudy days slowed down the ripening pace. Heavy rains during harvest months (Mar/Apr)– forced a reformulation of harvest strategy to ensure grape quality. Grapes were harvested April 19–28.

WINEMAKING

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.

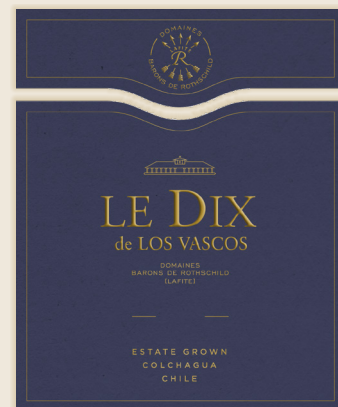
AGEING

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

Ripe plum and cherry-scented nose that also features notes of licorice, saffron, cinnamon, and nutmeg that enhance the complexity of aromas. Notes of graphite, clove, dark chocolate and cedar take the experience to a whole new level; A smooth and supple wine with sweet and friendly tannins.

LOS VASCOS



95 DECANTER
POINTS March 2019

93 PTS WINE ENTHUSIAST 5/20

93 PTS JAMES SUCKLING 4/19

TOP 100 WINES OF CHILE 2019



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