

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

LOS VASCOS

LE DIX DE LOS VASCOS 2015

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.

APPELLATION

Colchagua Valley, Chile

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 10% Carmenere, 5% Syrah

VINTAGE NOTES

The season started with a normal winter, around 15 inches of rain and no sub-zero temperatures. Hot weather in the early spring offered a taste of what was to come in the summer, with high temperatures and an absence of frost. The summer saw record highs of 103°F in February and 102°F in March.

WINEMAKING

Due to the high temperatures, the harvest started a week earlier than usual, on April 23rd, and was completed in three days. 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 pumpover are performed when necessary for a gentle extraction of the tannins and colouring compounds.

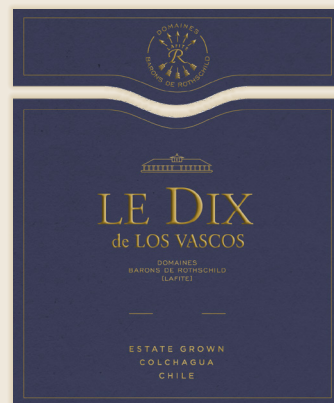
AGEING

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.

TASTING NOTES

Le Dix 2015 has a beautiful ruby red color. Gorgeous aromas of raspberry and ripe cherry intermingle with notes of black pepper, cocoa, walnut skin, graphite, tobacco, and cedar. On the palate, this magnificently balanced wine presents a harmonious structure, with refined tannins. A truly elegant offering.

LOS VASCOS



95
POINTS

TIM ATKIN
March 2018

93 PTS JAMES SUCKLING 7/18

92 PTS WINE SPECTATOR 3/19

92 PTS WINE ADVOCATE 10/18

92 PTS WINE ENTHUSIAST 5/19

CELLAR SELECTION



WINEMAKER

Marcelo Gallardo
Olivier Tregoeat

TECHNICAL DATA

Acidity
3.31 g/L - pH: 3.59
Alcohol
14.5%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS