

#### WINEMAKER

Marcelo Gallardo  
Olivier Tregoeat

#### TECHNICAL DATA

Acidity  
3.58 g/L - pH: 3.48  
Alcohol  
14.5%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

## LOS VASCOS

LE DIX DE LOS VASCOS 2014

#### 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

Harsh spring frosts when the vines were in full bud break hindered the development of the buds and the clusters. Although temperatures were not particularly low (28°F), the frosts were quite long, lasting for several hours at a time. Consequently, the vines produced fewer bunches, which in turn led to higher quality. The summer was hot, with an average daytime high of 96°F in January and February. Conversely, summer nights were cold (average low of 41°F). This daytime/nighttime temperature differential proved very beneficial, because it allowed grapes to ripen to perfection.

#### WINEMAKING

Grapes were hand harvested under normal conditions between April 28th and 30th. The grapes were fermented in temperature controlled stainless steel vats, with pumping over, allowed for the extraction of aromatic components, colors and flavors characteristic of each varietal.

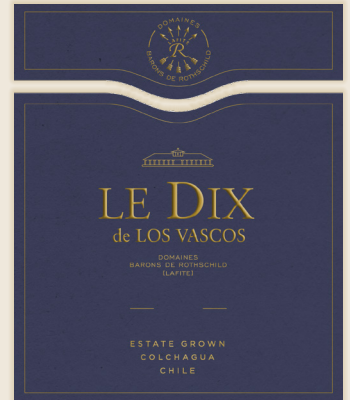
#### AGEING

There was a long maceration period of 25 days and the wines were matured for 18 months in new oak barrels from the Domaines Barons de Rothschild (Lafite) cooperage.

#### TASTING NOTES

Deep ruby red color. Raspberry and ripe cherry-scented nose with hints of saffron, paprika, nutmeg, black pepper, chocolate, and tobacco. A broad-shouldered wine of gorgeous personality, large volume, and elegant and balanced tannin.

## LOS VASCOS



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