



Grande Réserve

GRANDE RESERVE CABERNET SAUVIGNON 2015

Vintage	2015
Grape Composition	100% Cabernet Sauvignon
Appellation	Cachapoal Andes

WINEMAKING HIGHLIGHTS

Vintage	Manual
Prefermentative maceration	Five days in stainless steel tanks at low temperatures
Total fermentation time	25 days
Fermentation temperature	25-28 °C 77-82 °F
Malolactic fermentation	Yes
Ageing Process	Stored in French oak barrels for ten months
Yield	7 Ton/há

LABORATORY ANALYSIS

Total Acidity	3,23 g/L (H2SO4)
Residual Sugar	1,94 g/L
Ph	3,56

TASTING NOTES

Color	Intense ruby red.
Nose	Fruits such as cherries, plums, black currants, and a touch of leather and smoke.
Palate	Balanced, of medium body, with round tannins and a persistent ending.

SERVING AND FOOD PAIRING

Pairs well with roasted or grilled red meats, strong-tasting cheeses, cold cuts and prosciutto. Serve at 17-18 °C | 63-64 °F

CELLAR KEEPING

Up to ten years in a fresh, ventilated and dry place. T° Not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.

90pts.
Wine Spectator



Our wines are crafted exclusively from our vineyards, where we strive for excellence every day, blending the vigour and grandeur of the Andes with the elegance and dedication of our European legacy.

Viña Los Boldos is a family owned winery of European origin, located on the exceptional soils of Cachapoal Andes, Chile.