

## Tradition Reserve

## TRADITION RESÉRVE CABERNET SAUVIGNON 2018

Grape Composition 100% Cabernet Sauvignon
Appellation Cachapoal Andes Valley

WINEMAKING HIGHLIGHTS

Maceration Stainless steel tanks

Fermentation time 8 days

Temperature 25-28 °C | 77-82 °F

Malolactic fermentation Y

Ageing Process Aged in French oak barrels for six months

Yield 13 Ton/há

LABORATORY ANALYSIS

Alcohol 13,5 % vol.
Total Acidity 2,94 g/L (H2SO4)
Residual Sugar 2,94 g/L
Ph 3,74

TASTING NOTES

Nose

Color Intense ruby-red.

Red fruits such as raspberries, strawberries and

sour cherries, with a light spicy touch.

Palate Balanced, fresh, with soft tannins and a pleasant

ending.

SERVING AND FOOD PAIRING It goes great with game, red meets, charcuterie and

strong, ripe cheeses. Serve at 15-18 °C I 59-64 °F.

CELLAR KEEPING Up to five years in a fresh, ventilated and humid

place. To Not less than 10 °C I 50 °F, not more than 18 °C I 64 °F. MUST NOT BE EXPOSED TO ABRUPT

CHANGE OF TO AND STRONG LIGHT.



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.

