

Grande Réserve

GRANDE RESERVE CHARDONNAY 2017

Grape Composition Appellation	100% Chardonnay Cachapoal Andes
WINEMAKING HIGHLIGHTS Harvest Total fermentation time Fermentation temperature Malolactic fermentation Yield	Manual 3 weeks (20% femented in used French oak barrels) 14-16° C I 57-61 °F No 7 Ton/há
LABORATORY ANALYSIS Alcohol Total Acidity Residual Sugar Ph	13,5 % vol. 6,63 g/L (H2SO4) 2,66 g/L 3,23
TASTING NOTES Color Nose Palate	Yellow color with golden tones. Fresh nose with notes of tropical fruits, pineapple and white flowers. It has a refreshing acidity, a broad structure and good weight in the mouth. A short period in barrel provides complex notes.
SERVING AND FOOD PAIRING	Pairs well with fatty fish such as salmon and tuna, white meats such as chicken and turkey, creamy preparations such as risottos, tasty cheeses such as Parmesan or Brie. Serve at 10-12 °C 50-54 °F
CELLAR KEEPING	Up to five years in a fresh, ventilated and humid place. T° Not less than 10 °C I 50 °F, not more than 18 °C I 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° 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.



www.vinalosboldos.cl