

# Tradition Réserve

## TRADITION RÉSERVE MERLOT 2015

Vintage	2015
Grape Composition	100% Merlot
Appellation	Cachapoal Andes

### WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	8 days
Temperature	25-28 °C   77-82 °F
Malolactic fermentation	Yes
Ageing Process	Aged in French oak barrels for six months
Yield	13 Ton/há

### LABORATORY ANALYSIS

Alcohol	13,5 % vol.
Total Acidity	3,53 g/L (H2SO4)
Residual Sugar	1,94 g/L
Ph	3,40

### TASTING NOTES

Color	Bright ruby-red.
Nose	Aromas of sour cherries, blackberries, black currants and touches of vanilla.
Palate	Balanced, with velvety tannins and a soft, elegant ending.

### SERVING AND FOOD PAIRING

It goes great with salmon and tuna fish, poultry, roast beef, pasta with a soft sauce and cheeses like brie and camembert. Serve at 15-18 °C | 59-64 °F.

### CELLAR KEEPING

Up to five 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.

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.

