

  
**CHATEAU**  
**LOS BOLDOS**  
 FAMILY WINE ESTATE

Cuvée Tradition is one of our Chateau range wines focused on showing all the flavours and aromas of our fruit. Made of noble grape varieties from Cachapoal-Andes and aged for 4 to 6 months in French oak barrels. Tradition wines are all about fruit, softness and its careful vinification. With a unique personality, made of 100% pure varieties, these wines show the best of our terroir and the regions fruit characteristics.

**CUVÉE TRADITION**  
**CARMÉNÈRE 2014**

Vintage	2014
Grape Composition	100% Carménère
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	6 months in french oak barrels
Yield	62 hl/ha.

**LABORATORY ANALYSIS**

Alcohol	13.5 %vol.
Total Acidity	3.15 g/l. (H2SO4)
Residual Sugar	2.14 g/l.
Ph	3.71

**TASTING NOTES**

Color	Burgundy red color with violet hues.
Nose	Ripe red and black fruit notes with hints of bitter chocolate.
Palate	At palate very fruity and well structured with round and powerful tannins. Sweet finish with blackberry jam notes.

**SERVING AND FOOD PAIRING**

Fatty fish, curry and asian food. Serve between 15-18 °C. | 59-64 °F.

**CELLAR KEEPING**

Up to 5 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.**

