


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
MERLOT 2014

Vintage	2014
Grape Composition	100% Merlot
Appellation	Valle Cachapoal

WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	8 days
Temperature	26-28 °C 77-82 °F
Malolactic fermentation	Yes
Ageing Process	3 months in wooden barrels
Yield	70 hl/ha.

LABORATORY ANALYSIS

Alcohol	13.5 %vol.
Total Acidity	3.43 g/l. (H2SO4)
Residual Sugar	4.38 g/l.
Ph	3.65

TASTING NOTES

Color	Bright ruby red.
Nose	Notes of cherry, blackberry, cherry and black pepper, light mocha notes.
Palate	Balanced, fresh and juicy, soft and gentle tannins.

SERVING AND FOOD PAIRING

Perfect accompaniment to pasta, grilled white meat and semi-mature cheeses. Serve between 16-18 °C. | 59-64 °F.

CELLAR KEEPING

Up to 4 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.**

