

  
**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**  
**SYRAH 2013**

Vintage	2013
Grape Composition	100% Syrah
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	14 %vol.
Total Acidity	2.95 g/lt. (H2SO4)
Residual Sugar	2.19 g/lt.
Ph	3.89

**TASTING NOTES**

Color	Dark red with purple hues.
Nose	Red fruit, spices, black pepper with a touch of black tobacco.
Palate	Red fruit and round tannins with a touch of pepper, spices and olives. Round and fruity finish.

**SERVING AND FOOD PAIRING**

Game meat, lamb and steak. 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.**

