



Grande Réserve

GRANDE RESERVE CARMENERE 2015

Vintage	2015
Grape Composition	100% Carménère
Appellation	Cachapoal Andes

WINEMAKING HIGHLIGHTS

Vintage	Manual
Prefermentative maceration	Five days in stainless steel tanks at low temperatures
Total fermentation time	25 days
Fermentation temperature	25-28 °C 77-82 °F
Malolactic fermentation	Yes
Ageing Process	Stored in French oak barrels for ten months
Yield	7 Ton/há

LABORATORY ANALYSIS

Alcohol	14 % vol.
Total Acidity	3,31 g/L (H2SO4)
Residual Sugar	2,44 g/L
Ph	3,59

TASTING NOTES

Color	Deep red with violet hues.
Nose	Intense blackberries, ripe plums, black chocolate and spicy notes.
Palate	Great volume and structure, with round tannins, good acidity and a long and persistent ending.

SERVING AND FOOD PAIRING

It goes great with beef cuts such as loin, fillet and skirt steak. Also with spicy food and strong yellow cheeses. Serve at 17-18 °C | 63-64 °F

CELLAR KEEPING

Up to ten 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.