



# Grande Réserve

## GRANDE RESERVE MERLOT 2015

Vintage	2014
Grape Composition	100% Merlot
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	3,45 g/L (H2SO4)
Residual Sugar	3,19 g/L
Ph	3,51

### TASTING NOTES

Color	Ruby-red with bluish hues.
Nose	Red fruits, plums and raspberries with spicy and toasted notes.
Palate	Soft body and tannins, with a long and elegant ending.

### SERVING AND FOOD PAIRING

It goes great with salmon, breaded shrimps, tuna fish and red meats.  
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.