

Tradition Réserve

TRADITION RÉSERVE SAUVIGNON BLANC 2016

Vintage	2016
Grape Composition	100% Sauvignon Blanc
Appellation	Cachapoal Andes

WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Three weeks
Temperature	13-15 °C 55-59 °F
Malolactic fermentation	No
Ageing Process	Three months in stainless steel tanks
Yield	15 Ton/há

LABORATORY ANALYSIS

Alcohol	12,5 % vol.
Total Acidity	4,68 g/L (H2SO4)
Residual Sugar	2,32 g/L
Ph	3,00

TASTING NOTES

Color	Pale yellow, with greenish shades.
Nose	Fresh citric aromas and orange blossom.
Palate	Fruity and fresh, with a vibrant acidity and a pleasant ending.

SERVING AND FOOD PAIRING

It goes great with seafood such as clams, sea urchins and oysters, breaded shrimps, raw fish ceviches and fresh goat cheese. Serve at 7-10 °C. | 45-50 °F.

CELLAR KEEPING

Up to five 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.

