



VIEILLES VIGNES

VIEILLES VIGNES SYRAH 2014

Vintage	2014
Grape Composition	100% Syrah
Appellation	Cachapoal Andes

WINEMAKING HIGHLIGHTS

Vintage	Manual
Prefermentative maceration	Seven days in stainless steel tanks at low temperatures
Total fermentation time	30 days
Fermentation temperature	26-28 °C 79-82 °F
Malolactic fermentation	Yes
Ageing Process	Stored in French oak for 12 months
Yield	6 Ton/há

LABORATORY ANALYSIS

Alcohol	14 % vol.
Total Acidity	3,41 g/L (H2SO4)
Residual Sugar	2,59 g/L
Ph	3,73

TASTING NOTES

Color	Dark and intense purple-red.
Nose	Intense aromas of blackberries, violets and liquorice, with notes of tobacco and leather.
Palate	Great body and structure, with silky tannins and a long and persistent ending.

SERVING AND FOOD PAIRING

Goes great with game, beef and lamb. Also with charcuterie, blood sausages and strong-tasting goat and sheep's cheeses, such as Roquefort. Serve at 17-18 °C | 63-64 °F

CELLAR KEEPING

Up to 15 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.