


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
CABERNET SAUVIGNON 2013

Vintage	2013
Grape Composition	100% Cabernet Sauvignon
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	65 hl/ha.

LABORATORY ANALYSIS

Alcohol	13.5 % vol.
Total Acidity	3.39 g/lt. (H2SO4)
Residual Sugar	1.74 g/lt.
Ph	3.81

TASTING NOTES

Color	Rubi red with dark violet hues.
Nose	Clear and intense to red fruit (cassis and strawberry) with hints of mint and a slight touch of spices.
Palate	Red fruit and spices with round and persistent finish.

SERVING AND FOOD PAIRING

Perfect with red meat and strong cheese. 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.**

