

# Tradition Réserve

## TRADITION RÉSERVE CHARDONNAY 2015

Vintage	2015
Grape Composition	100% Chardonnay
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	13 Ton/há

### LABORATORY ANALYSIS

Alcohol	13 % vol.
Total Acidity	4,7 g/L (H2SO4)
Residual Sugar	4,06 g/L
Ph	3,19

### TASTING NOTES

Color	Pale and bright yellow with green hues.
Nose	Aromas of tropical fruits, apricots and pears.
Palate	Fresh, with a good acidity and a persistent and elegant ending.

### SERVING AND FOOD PAIRING

It goes great with white and soft-fleshed fish, seafood like scallops and abalones, chicken and turkey as well as with beef carpaccio.  
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.

