



VIEILLES VIGNES

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CABERNET SAUVIGNON 2014

Vintage	2014
Grape Composition	100% Cabernet Sauvignon
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	5 Ton/há

LABORATORY ANALYSIS

Alcohol	14 % vol.
Total Acidity	3,55 g/L (H2SO4)
Residual Sugar	3,49 g/L
Ph	3,61

TASTING NOTES

Color	Deep ruby-red with violet shades.
Nose	Intense and ripe fruits such as blackberries, black currants and raspberries, with notes of smoke, tobacco and leather.
Palate	A balanced wine of great body and structure, with a long, persistent and elegant ending.

SERVING AND FOOD PAIRING

It goes great with roasted or grilled red meats, game such as hare or wild boar, stews and pasta with a tasty sauce, and also with ripe and intense-tasting cheeses.
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.