



# VIEILLES VIGNES

## VIEILLES VIGNES MERLOT 2014

Vintage	2014
Grape Composition	100% Merlot
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	4 Ton/há

### LABORATORY ANALYSIS

Alcohol	14 % vol.
Total Acidity	3,55 g/L (H2SO4)
Residual Sugar	2,69 g/L
Ph	3,61

### TASTING NOTES

Color	Intense ruby-red with violet shades.
Nose	Aromas of plums, raspberries, strawberries and cherries, with toasted, spicy and herbal notes.
Palate	Perfectly balanced, with soft and velvety tannins and a smooth and elegant ending.

### SERVING AND FOOD PAIRING

It goes great with salmon and tuna fish, breaded shrimps, pasta with a soft sauce and risotto.  
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.