Cachapoal Valley Cabernet Sauvignon 2014 Cachapoal Andes, Chile





Grape Varieties	100% Cabernet Sauvignon
Winemaker	Victor Arce
ABV	13.5%
Bottle Sizes	75cl

PRODUCER

Château Los Boldos was founded in 1991 and is situated 100km south of Santiago in the foothills of the Cachapoal Andes. Working with a portion of old vines originally planted in 1948, the focus from the onset has been on the production of premium wines. The estate has been transformed since it was purchased by Sogrape in 2008. Renowned soil scientist and viticultural consultant Pedro Parra was brought in to assess the plots and match the right variety to the different soils around the estate. The type of rootstock, planting density, orientation and the frequency of irrigation were all within Pedro's remit.

VINEYARDS

Los Boldos has 170 hectares of vineyards which benefit from a Mediterranean climate. The clear, bright skies during the summer and the high diurnal temperature range are ideal for growing fruit that maintains fresh acidity whilst ripening to perfection. The nearby Cachapoal river also moderates temperatures, while stony alluvial soils in the vineyard ensure low yields. Los Boldos makes wine exclusively from their own vineyards, therefore controlling everything from grape to bottle.

VINTAGE

The 2014 vintage saw a difficult start due to a widespread frost in mid-September, which reduced production. However, the resulting low yielding vines produced more concentrated grapes. Most of Chile experienced good climatic conditions for a long and dry ripening season.

VINIFICATION

Fermentation took place in stainless steel tanks over a period of eight days at temperatures of 25-28°C. After malolactic fermentation, 60% of the wine was aged in French oak for six months prior to bottling.

TASTING NOTES

Deep ruby red in colour. On the nose, ripe red fruit aromas of wild strawberries and redcurrants mingle with black cherry fruit characters and hints of spice from oak. The palate is balanced and fresh, with integrated tannins and an elegant finish.