

## Cachapoal Valley Chardonnay 2015

### Cachapoal Andes, Chile



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Victor Arce</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.94g/L</b>
Acidity	<b>6.39g/L</b>
Wine pH	<b>3.11</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

#### 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

A rainy winter at the start of the 2014/2015 season helped to accumulate enough water for the entire growing season. January was very cloudy, but February was partially clear and a bit warmer than usual, which allowed harvest to begin at the end of the month with concentrated and aromatic grapes with balanced sugar and acidity levels.

#### VINIFICATION

The Chardonnay grapes were macerated in stainless steel tanks. Fermentation took place over three weeks at temperatures between 13-15°C. No malolactic fermentation took place, and the wine spent a further three months in stainless steel tanks prior to bottling.

#### TASTING NOTES

Bright pale yellow with green hues. This wine has aromas of tropical fruit, apricots and pears. Lively and fresh acidity complements the wine's persistent fruitiness and elegant finish.