

Cachapoal Valley Sauvignon Blanc 2016

Cachapoal Andes, Chile



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

Due to El Niño weather patterns, 2016 had a relatively cool growing season with heavy rains in April. This reduced yield, but also lengthened the ripening season, allowing for the slow maturation of grapes which benefits flavour development.

VINIFICATION

The must was fermented at a cool 13-15°C for a lengthy three week period in stainless steel tanks to retain crisp, clean varietal flavours. It rested for another three months in tank with no malolactic fermentation. The resulting wine is zesty and fresh with a bright fruit profile.

TASTING NOTES

Bright pale yellow in colour with greenish hues. On the nose, the wine has fresh citrus fruit and orange blossom aromas. The concentrated fruit flavours are vibrant and lively on the palate, and the finish is crisp and fruity.

Grape Varieties	100% Sauvignon Blanc
Winemaker	Victor Arce
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.49g/L
Acidity	6.93g/L
Wine pH	3.09
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan