

Château Los Boldos,  
`Tradición Reserva` Cachapoal Valley Merlot 2022  
Cachapoal Andes, Chile



Grape Varieties	<b>100% Merlot</b>
Winemaker	<b>Diego Vergara</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.99g/L</b>
Acidity	<b>5.32g/L</b>
Wine pH	<b>3.52</b>
Bottle Sizes	<b>75cl</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

The vineyard is located in Requinoa within the Cachapoal Andes valley. This area has a mediterranean climate which is greatly influenced by the Andes Mountains and the Cachapoal river, which generate a large thermal oscillation between day and night (+/- 20°C). The grapes were sourced from plots planted in 2004. The soil is of alluvial origin and is derived from the terraces of the Cachapoal river. The soil texture varies from clay, clayey silt loam and silt loam for the first 50 to 70 cm. Below, there is an important presence of gravel and sand that increases with depth. The plantation was established with a density of 5.555 plants/ha in a VSP system and conducted with a double guyot pruning system. The yields of these plots are controlled between 10 to 12 tons/ha. During the growing season, early partial defoliation is carried out to increase the final yield. Irrigation is controlled from veraison to harvest to achieve an optimum maturity of the grapes and efficient and conscious use of water.

## VINTAGE

The 2022 vintage was excellent, despite a growing season marked by drought and high temperatures in March and April. Harvest started a week earlier than normal years and finished two weeks later. Due to improvements in the fertilization program in the vineyard, changes in the ripeness of the grapes were seen - particularly, an improved phenolic ripeness at the time of harvest. The coordination between vineyard and winery was very precise to decide the best time of harvest for each grape variety due to the specific climatic conditions of this vintage. The wines from 2022 are ripe and rich, with good concentration and an elegant freshness which reflects the Cachapoal Andes Valley.

## VINIFICATION

The grapes were mechanically harvested and destemmed. Pre-fermentation cold maceration took place for 4-5 days at 6°C. Following this, fermentation was carried out in Inox tanks with a controlled temperature between 24-26°C. After fermentation, 30% of the wine was aged for 10 months in second and third fill oak barrels to soften the tannins. The remaining 70% of the wine was aged in Inox tanks.

## TASTING NOTES

This wine is an intense ruby red colour. Aromas of ripe red fruits including raspberries, strawberries, and sour cherries are blended with a light spicy touch. On the palate this wine is balanced and fresh with soft and pleasant tannins.