

Château Los Boldos Tradition Réserve,
`Tradición Reserva` Cachapoal Valley Merlot 2023
Cachapoal Andes, Chile



Grape Varieties	85% Merlot 15% Syrah
Winemaker	Diego Vergara Eneros
Closure	Screwcap
ABV	13.5%
Residual Sugar	4.06g/L
Acidity	5.01g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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, with texture varying 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 yields of the vineyards 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 2023 vintage marked the third consecutive year under La Niña conditions, characterised by limited rainfall and persistent dry weather. In the Cachapoal Andes, the 170mm of precipitation proved sufficient to replenish soils for budburst and early vine development, while also ensuring adequate snow accumulation in the Andes to supply irrigation channels throughout the growing season. A mild spring with unusually cold temperatures delayed budburst by approximately 12 days, with these temperate conditions persisting until early November when a series of heat-waves rapidly accelerated vine development. Despite the challenging conditions, the strategic water management and natural mountain resources of the region allowed the vines to navigate the season successfully.

VINIFICATION

The grapes underwent maceration in stainless steel tanks with fermentation lasting eight days at controlled temperatures between 25-28°C. Complete malolactic fermentation followed to soften acidity and enhance complexity. The wine was aged for six months in stainless steel tanks with French oak staves, imparting subtle oak influence while maintaining freshness. Vineyard yields were maintained at 13 tons per hectare, balancing quality and concentration.

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.