

Château Los Boldos,
`Grand Clos` Cabernet Sauvignon 2020
Cachapoal Andes, Chile



Grape Varieties	100% Cabernet Sauvignon
Winemaker	Diego Vergara
Closure	Natural Cork
ABV	14%
Residual Sugar	3.31g/L
Acidity	6.41g/L
Wine pH	3.43
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

The vines for this wine are located in Requinoa within the Cachapoal Andes valley. The mediterranean climate is greatly influenced by the Andes Mountains and the Cachapoal river, which generate large thermal oscillations between day and night. The 'Grand Clos' comes from a single plot planted in 2004, the soil is from an alluvial origin derived from the terraces of the Cachapoal river. In this specific plot, the texture varies from clay, clayey silt loam to silt loam in the first 50 to 70 cm which provides power, concentration and weight in mouth. There is also an important presence of gravel and sand which give minerality and elegance to the wine.

VINTAGE

The 2020 vintage was challenging from the start, with a 70% decrease in rainfall compared with the historical average. This drought resulted in a drop in overall production throughout the Cachapoal Valley, with frost during budbreak also causing challenges. However, a moderate spring encouraged good fruit set and compensated for the effects of the frost. There were several heat waves during ripening, but masses of cool air from the mountains cooled the vineyards at night which preserved the freshness of the fruit. Temperatures continued to increase resulting in a harvest which was 15 days earlier than normal, ensuring the acidity and the freshness of the grapes was preserved.

VINIFICATION

The grapes were manually harvested early in the morning to preserve freshness. Individual bunches and berries were hand selected before crushing. There was a pre-fermentative maceration for 4-5 days at temperatures of 6°C. Fermentation then took place in stainless steel tanks at a controlled temperature between 22-24°C with regular pump-overs. The wine then underwent malolactic fermentation and then 60% of the blend was further aged for 16 months in second and third use oak barrels, whilst the remaining 40% was aged for 16 months in 2,500L foudres.

TASTING NOTES

Intense ruby red in colour with a bright violet rim. Notes of ripe dark fruits such as black cherry and blackcurrant, followed by chocolate with some spicy notes such as cedar or tobacco from oak aging finishing with a stoney minerality. Smooth tannins on the palate with an elegant freshness, this wine is well balanced with a long, lingering finish.