

Château Los Boldos Gran Reserva,  
`Gran Reserva` Cachapoal Cabernet Sauvignon 2021  
Cachapoal Andes, Chile



## PRODUCER

Chateau 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, their focus from an early stage has been on the production of premium wines. The estate has been transformed since being 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. The `Gran Reserva` wines are designed to highlight the quality of specific plots within single vineyard sites, with an average vine age of 10 years.

## VINEYARDS

The vineyard is planted in Requinoa, located within the Cachapoal Andes valley. The climate here is mediterranean, influenced by the Andes Mountains and the Cachapoal river, creating a large diurnal range. The plots used to produce this wine were planted in 2004 with ungrafted plants of the 337 clone, on alluvial soil, derived from the terraces of the Cachapoal river. A combination of clay and silt loam is present in the first 50-70cm of the soil, followed by layers of gravel and sand.

## VINTAGE

The 2021 vintage in Chile will be remembered for the quality of wines produced. Following a cold and rainy winter, the water supply for the season was secured. A mild spring led to perfect conditions for flowering and despite significant rainfall in January (45mm), three weeks of low temperatures avoided any disease pressure. Cooler conditions during February resulted in slow maturity, with berries maintaining their acidity. The 2021 vintage provided wines that were fresh, well balanced and with soft tannins.

## VINIFICATION

Harvest was carried out by machine, after which fermentation took place in Inox tanks at controlled temperatures of between 24 -26°C. After 7-10 days of post-fermentation maceration, 60% of the wine was aged for 10 months in second and third use wine barrels, where Malolactic fermentation took place. The remaining 40% of the wine was aged in Inox tanks.

## TASTING NOTES

An intense, ruby red colour. On the nose, there are aromas of fresh cassis, cherries and black currants. There are also hints of fresh herbs, coffee, black chocolate and a hint of tobacco. The palate is rounded with soft tannins, vibrant acidity and a long finish.

Grape Varieties	<b>100% Cabernet Sauvignon</b>
Winemaker	<b>Diego Vergara</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.6g/L</b>
Acidity	<b>35.95g/L</b>
Wine pH	<b>3.61</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>