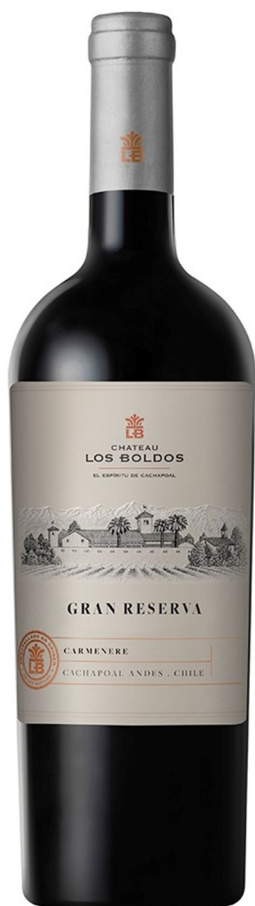


Château Los Boldos Gran Reserva,
`Gran Reserva` Cachapoal Carménère 2023
Cachapoal Andes, Chile



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 Andres Mountains and the Cachapoal river, creating a large diurnal range. The single vineyard plots used to produce this wine were planted in 2016 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 2023 vintage was the third consecutive vintage under "La Niña" phenomenon, with scarce rainfall events and dry conditions. A mild spring with rather cold temperatures delayed budburst by roughly 12 days. These mild conditions stayed until early November when a series of heat waves accelerated the vine development, bringing the harvest forward by 20 days. Despite these extreme and challenging conditions, the conditions proved to be perfect for high quality grapes at harvest.

VINIFICATION

Mechanical harvest was carried out before pre-fermentation maceration took place in stainless steel tanks, lasting five days at 6°C. Fermentation took place in the same tanks at controlled temperatures of between 24-26°C, lasting 12 days. 20% of the wine was aged for 10 months in second and third use wine barrels, where malolactic fermentation took place. The remaining 80% of the wine was aged in stainless steel tanks.

TASTING NOTES

This wine is deep red in colour, with violet hints. On the nose there are intense, fruity aromas of blackberries and ripe plum, as well as dark chocolate. The structure is round, with good acidity and a long, persistent finish.

Grape Varieties **85% Carménère**
10% Cabernet Sauvignon
5% Lacrima

Winemaker **Diego Vergara**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **4.12g/L**

Acidity **5.2g/L**

Wine pH **3.68**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**