

amalia

GRAND CRU 2018

Amalia Grand Cru is created from vines up to 65 years old, and crafted only in remarkable years. This wine is made with a selection of outstanding grapes from our best lots in the Cachapoal Valley, contiguous to the Andes Mountains. The vineyard has alluvial soils, derived from the Cachapoal river and layered through with ancient silt loam and stony soils.

This is an elegant blend with depth, complexity and structure that we recommend to decant for at least 30 minutes before consumption

VARIETAL COMPOSITION 50% CABERNET SAUVIGNON, 45% SYRAH Y 5% MERLOT
DENOMINACIÓN DE ORIGEN CACHAPOAL ANDES VALLEY

TECHNICAL INFORMATION

Winemaking

Harvest: Manual

Temperature: 25 - 27 °C | 55-59 °F

Malolactic Fermentation : New french oak barrels

Ageing Process: 6 Months in new french oak barrels and 18 months in bottle.

Yield: 4 Ton/há

Laboratory

Alcohol: 14,8% vol.

Total Acidity: 3,69 g/L (H2SO4)

Residual Sugar: 3,44 g/L

pH: 3,42



Tasting Notes

Deep dark rubi red, brilliant with purple sides. Ripe red fruit aromas such as black cherry and strowberry, slightly spicy with notes that reminds black truffles and chocolate, a bit mineral with cedar and tobaco notes at the end due to its aging process in french oak. Wide, smooth, silky and elegant. Fresh with vibrant mineral acidity from the stony soils of Cachapoal Andes Valley. Vertical wine, persistent with round and ripe tannins in good balance. Long finish with oak well integrated.



Serving and Food Pairing

Wine with a good concentration and elegant, silky tannins. Ideal for food pairing with slow cooked red meat like beef, lamb and wild boar ragu; charcuterie, prosciutto and ripe cheeses like gorgonzola, blue cheese and camembert. Suggestions: Braised lamb shank with rosemary and rustic mashed potatoes. Beef bourguignon. Wild boar chops over mashed peas in balsamic reduction with alfalfa sprouts. Serve at 7-10 °C. | 45-50 °F.



Cellar Keeping

Up to five years in a fresh, ventilated and humid place. T° Not less than 10°C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.



VISITANOS: WWW.VINALOSBOLDOS.CL  [VINALOSBOLDOS](https://www.instagram.com/vinalosboldos)

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