

J. BOUCHON

Block Series



MALBEC 2013

TASTING NOTES

Intense and brilliant dark red.

It is complex on the nose, with some notes of jammy black fruits and a little bit of honey. Also you can feel hints of tobacco, vanilla and cacao aromas coming from the oak aging.

It presents soft and round tannins with a long and elegant aftertaste. Notes of toffee combined with black cherries, vanilla and bitter chocolate notes.

Enjoy with: It goes very well with roasted lamb and charcuteries in general.

Aging potential: 8 years or more.

The perfect temperature for serving is at 18°C, 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	: 2013
Valley	: Maule
Blend	: 100% Malbec

VINEYARD

Land	: Santa Rosa, 48 Kms from Pacific Ocean, 47 MASL
Block	: 40 and 47
Soil	: Two horizons: sandy clay in the A horizon and sand in the B horizon that fluctuates between clayey and gravelly in texture
Yield	: 8.000 to 9.000 kg/ha
Harvest	: Handpicked in plastic boxes of 16 kg at the beginning of april

VINIFICATION

Cold maceration	: 48 hours at 10°C
Fermentation	: In stainless steel tanks between 24–30 °C for 12 days
Hot maceration	: 10-12 días
Aging	: 8 months in French oak

TECHNICAL DATA

Alcohol	: 13,0°
Ph	: 3,56
Residual sugar	: 2,26
Total acidity	: 3,43
