

J. BOUCHON

Rosé



ROSÉ 2015

TASTING NOTES

Delicate and elegant salmon color.

The nose is intense, from white fruit aromas such as canned peaches, white strawberry and acid cherry to tropical ones as pineapple and grapefruit skin aromas. It has also herbal aromas, which gives it an elegant and complex character.

In mouth is very fresh, with nerve and elegance.

This rose is perfect for appetizers, fresh cheese, toasts with tomato and garlic, peppers stuffed with feta cheese, green salads and olives.

Best before: During 3 years this wine could perfectly maintain its nice color and fruity characters.

The perfect temperature for serving is 10 °C.

DESCRIPTION

Vintage	: 2015
Valley	: Maule
Blend	: 90% Cabernet Sauvignon, 10% Pais

VINEYARD

Land	: Mingre, dry costal area , 45 Kms from Pacific Ocean, 193 MASL.
Soil	: Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield	: 12.000 to 14.000 kg/ha.
Harvest	: Mechanical harvest with grape selection during second week of april.

VINIFICATION

Cold maceration	: 12 hours at 8°C
Fermentation	: 30 days in stainless steel tanks at 14-16°C

TECHNICAL DATA

Alcohol	: 13,1°
Ph	: 2,96
Residual Sugar	: 1,16
Total Acidity	: 4,16
