

J. BOUCHON

Reserva



CABERNET SAUVIGNON 2016

TASTING NOTES

Deep bright violaceous red.

Pleasant red fruits aromas with a hint of spicy notes as pepper and cumin. It has also some herbal aromas like tobacco.

It is a fruity wine with elegant tannins and toasted notes at the end. It is very pleasant in the mouth with a good structure and balance, long ending.

Enjoy with all kind of red meats, lamb, steak, rabbit, barbecues, and ripe cheese.

Aging potential: It can be enjoyed now or cellared for 4 years or more.

The perfect temperature for serving is 16-18 °C.

DESCRIPTION

Vintage	: 2016
Valley	: Maule
Blend	: 100% Cabernet Sauvignon

VINEYARD

Land	: Santa Rosa, 54 Kms. from Pacific Ocean, 61 MASL
Soil	: Alluvial soil, with clay and high percent of rounded rocks in the profile
Yield	: 12.000 to 14.000 kg/ha
Harvest	: Mechanical harvest with grape selection during mid-april

VINIFICACIÓN

Fermentation	: In stainless steel tanks at 24 - 28°C during 12 days aprox.
Maceration	: 10-12 days
Aging	: 4 months in french oak, 50% of the wine

TECHNICAL DATA

Alcohol	: 13,0°
Ph	: 3,47
Residual Sugar	: 1,48
Total Acidity	: 5,32
