

J. BOUCHON

Reserva



MALBEC 2016

TASTING NOTES

Brilliant red ruby color.

Intense black cherry aromas with hints of leather and snuff.

It is a fruity wine with soft and nice tannins, always dominating the ripe berries.

Enjoy with all kind of red meats, especially lamb, roasted in the oven or grill.

Aging potential: to enjoy now or it can be cellared 4 years or more.

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

DESCRIPTION

Vintage : 2016
Valley : Maule
Blend : 100% Malbec

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 april

VINIFICATION

Fermentation : In stainless steel tanks at temperatures of 24 – 30° during 12 days
Maceration : 10-12 days
aging : 4 months in french oak, 50% of the wine

TECHNICAL DATA

Alcohol : 13,0°
Ph : 3,32
Residual sugar : 2,02
Total acidity : 5,83
