

# J. BOUCHON

*Reserva*



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## MERLOT 2016

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### TASTING NOTES

Nice red with brilliant notes.

Ripe fruits like dry plums mixed with nice aromas of red fruits jams.

You can feel the ripen fruits again in mouth with soft tannins and a very smoothly body. It is very elegant with good acidity which gives nice freshness at the end.

*Enjoy with chicken or white meats, ham, mild cheese, risotto and pasta served with any vegetable sauce.*

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

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

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### DESCRIPTION

Vintage : 2016  
Valley : Maule  
Blend : 100% Merlot

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### VINEYARDS

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 march last week and april first week

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### VINIFICATION

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

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### TECHNICAL DATA

Alcohol : 13,5°  
Ph : 3,27  
Residual Sugar : 0,73  
Total Acidity : 5,36

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