

Bouchon

EXTRA BRUT



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TASTING NOTES

Nice pale pink color that harmonizes with a small and persistent bubble.

Fruity aromas where the pears, green apple and acid cherry stand out, together with an elegant floral side.

It is very fresh and fruity, with a refreshing acidity in harmony with an exquisite creaminess given by its fine bubbles.

Enjoy with oysters and all kinds of seafood.

Best before: It is recommended for serving it now, but until 3 years it will maintain its characteristics.

It is better if it is served at: 7-9°C.

DESCRIPTION

Vintage	: 2017
Valley	: Dry costal área in Maule e Itata
Blend	: 50% País, 50% Cinsault

VINEYARD

Land	: País: Mingre, dry costal area in Maule Valley, 45 kms from Pacific Ocean, 193 MASL Cinsault: dry costal area in Itata Valley, 24 kms from Pacific Ocean, 150 MASL
Soil	: País: on granitic rock in an advanced decomposition degree, together with a medium clay content. Cinsault: on slopes of granite, with a low clay content in the surface which increases with the depth
Yield	: 10.000 kg/ha
Harvest	: Handpicked with selection, during the first week of march

VINIFICATION

First Fermentation	: In stainless steel tanks at 17°C for 20 days
Second Fermentation	: In small stainless steel tanks at 15°C for 25 days

TECHNICAL DATA

Alcohol	: 11,5°
Ph	: 2,81
Residual sugar	: 6 g/l
Total acidity	: 6,6 g/l