

J. BOUCHON

Reserva



CARMÉNÈRE 2017

TASTING NOTES

Brilliant dark red with violet notes.

It has ripened red fruits aromas with a hint of herbal notes, green pepper, and soft dark chocolate notes.

It is also very fruity and has some notes of coffee and dark chocolate at the end because of the aging. Very pleasant in mouth, with a good structure and balance.

Enjoy with all kind of red and white meats with vegetables, specially spiced food where wine flavors are enhanced.

Aging potential: It is a wine to enjoy now it can be cellared 4 years or more.

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

DESCRIPTION

Vintage	: 2017
Valley	: Maule
Blend	: 100% Carménère

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 the last weeks of 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	: 14,0°
Ph	: 3,59
Residual sugar	: 2,57
Total Acidity	: 4,74