

# J. BOUCHON

Reserva



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## CARMÉNÈRE 2018

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### 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.*

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### DESCRIPTION

Valley : Maule  
Blend : 100% Carménère

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### 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

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### VINIFICATION

Fermentation : In stainless steel tanks at temperatures of 24 – 30° during 12 days  
Maceration : 10-12 days  
Aging : 6 months in french oak, 50% of the wine.

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### TECHNICAL DATA

Alcohol : 14,0°  
Ph : 3,50  
Azúcar residual : 3,58  
Acidez Total : 5,09

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