

J. BOUCHON

Reserva



CARMÉNÈRE | SYRAH 2018

TASTING NOTES

Dark and deep color with purplish notes.

It has some cassis notes with fresh fruits and dark chocolate aromas, combined with spicy notes like black and green pepper.

It is a fruity wine with pleasant coffee flavors at the end. Well balanced, with the fruitiness of Syrah grapes and spicy notes of Carménère, having a good body and making it easy to combine with any food.

Enjoy with red and white meats with cooked vegetables goes very well with this wine. Also is specially recommended with spicy food, like Indian food.

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

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

DESCRIPTION

Valley : Maule
Blend : 50% Carménère | 50% Syrah

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, Syrah during the second week of april, and Carménère during the last days of april

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.

TECHNICAL DATA

Alcohol : 13,5°
pH : 3,46
Azúcar residual : 3,16
Acidez total : 5,18