

Reserva

Carménère / Syrah

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.

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. Also is specially recommended with spicy food, like Indian food.

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

Service Temperature: 16-18°C.

DESCRIPTION

VINTAGE : 2019

VALLEY : Maule

BLEND : 60% Carménère | 40% Syrah.

VINEYARD

LAND : Santa Rosa, 54 Kms from the Pacific Ocean, 61 MASL
SOIL : Alluvial soils, 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, Carménère during the last week of March, Syrah during the first week of April.

VINIFICATION

FERMENTATION : In stainless steel tanks at 24-30°C during 12 days aprox.

MACERATION : 10-12 days.

AGING : 6 months in french oak, 50% of the wine.

TECHNICAL DATA

ALCOHOL : 14,0°

PH : 3,57

RESIDUAL SUGAR : 3

TOTAL ACIDITY : 4,95



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