

Reserva

Chardonnay



TASTING NOTES

Pale bright yellow.

The nose shows intense tropical fruit aromas like ripe banana and pineapple, accompanied by fresh citrus notes.

On the palate the wine is fruity with mineral notes, good freshness, and good balance.

Ideal to pair with cooked fish and shellfish sautéed with sauce. Also goes well with all types of pasta with sauce.

Better before: Until 3 years will maintain a full expression of its fruity notes.

Service Temperature: 10°C.

DESCRIPTION

VINTAGE : 2021
VALLEY : Maule
BLEND : 100% Chardonnay

VINEYARD

LAND : Batuco, 30 Kms from the Pacific Ocean, 187 MASL
SOIL : Granitic soil, with high degree of decomposition mixed with clay.
YIELD : 8.000 to 10.000 kg/ha.
HARVEST : Manual harvest during the first week of March.

VINIFICATION

PRESSING : Whole clusters, followed by 24 hours of decanting.
COLD MACERATION : 16 hours at 8°C.
FERMENTATION : 14 days in stainless steel tanks at 14-16°C.

TECHNICAL DATA

ALCOHOL : 13,5° RESIDUAL SUGAR : 2.8
PH : 3,06 TOTAL ACIDITY : 5,97

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