

J. BOUCHON

Reserva



CABERNET SAUVIGNON 2018

TASTING NOTES

Deep bright violaceous red.

Pleasant red fruits aromas with a hint of spicy notes as pepper and cumin. It has also some herbal aromas like tobacco.

It is a fruity wine with elegant tannins and toasted notes at the end. It is very pleasant in the mouth with a good structure and balance, long ending.

Enjoy with all kind of red meats, lamb, steak, rabbit, barbecues, and ripe cheese.

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 : 100% Cabernet Sauvignon

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 mid-april

VINIFICACIÓN

Fermentation : In stainless steel tanks at 24 - 28°C during 12 days aprox.
Maceration : 10-12 days
Aging : 6 months in french oak, 50% of the wine.

TECHNICAL DATA

Alcohol : 13,5°
pH : 3,41
Sugar : 2,96
Acidity : 5,51