

# J. BOUCHON

Reserva



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## MALBEC 2018

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### TASTING NOTES

Brilliant red ruby color.

Intense black cherry aromas with hints of leather and snuff.

It is a fruity wine with soft and nice tannins, always dominating the ripe berries.

*Enjoy with all kind of red meats, especially lamb, roasted in the oven or grill.*

*Ageing potential: to enjoy now or 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% Malbec

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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 april

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### VINIFICATION

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

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### TECHNICAL DATA

Alcohol : 13°  
pH : 3,52  
Sugar : 2,16  
Acidity : 4,54