

# **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

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

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

Service Temperature: 16-18°C.



J. BOUCHON

## Malbec

VALLE DEL MAULE CHILE



#### DESCRIPTION

: 2019 VINTAGE VALLEY : Maule BLEND : 100% Malbec

### **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 during the

first week of March.

## **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**

: 13,0° ALCOHOL RESIDUAL SUGAR : 2 PH TOTAL ACIDITY : 4,54 : 3,33

