

# J. BOUCHON

Reserva



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## MERLOT 2018

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### TASTING NOTES

Nice red with brilliant violet notes.

Ripe red fruits like dry plums mixed with nice cherry aromas.

You can feel the ripen fruits again in mouth, with soft tannins. It is very elegant with good acidity which gives nice freshness at the end.

*Enjoy with chicken or white meats, ham, mild cheese, risotto and pasta served with any vegetable sauce.*

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

*The perfect temperature for serving is 16-18°C.*

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### DESCRIPTION

Valley : Maule  
Blend : 100% Merlot

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### VINEYARDS

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 the second and third week of March.

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### VINIFICATION

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

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### TECHNICAL DATA

Alcohol : 13,5°  
pH : 3,38  
Sugar : 3,8  
Acidity : 5,25

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