

J. BOUCHON

Rosé



ROSÉ 2018

TASTING NOTES

Delicate and elegant salmon color.

The nose is intense, with a wide range of aromas, from white fruits to acid cherry aromas, it presents a floral touch which gives it an elegant and complex character.

In mouth is very fresh, with nerve and elegance.

This rose is perfect for appetizers, fresh cheese, toasts with tomato and garlic, peppers stuffed with feta cheese, green salads and olives.

Best before: During 3 years this wine could perfectly maintain its nice color and fruity characters.

The perfect temperature for serving is 10 °C.

DESCRIPTION

Valley : Maule
Blend : 100% Pais

VINEYARD

Land : Mingre, interior dry land, 45 Kms from Pacific Ocean, 193 MASL.
Soil : Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.
Yield : 12.000 to 14.000 kg/ha.
Harvest : Handpicked during second week of march

VINIFICATION

Cold maceration : 12 hours at 8°C
Fermentation : 21 days in stainless steel tanks at 14-16°C

TECHNICAL DATA

Alcohol : 13,0°
Ph : 3,08
Residual Sugar : 1,64
Total Acidity : 6,30
