

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



DESCRIPTION

VINTAGE : 2021 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

: Mechanical harvest with grape selection during the **HARVEST**

second week of March.

VINIFICATION

FERMENTATION :In stainless steel tanks at 24-30°C during 12 days

aprox.

MACERATION : 10-12 days.

: 6 months in french oak, 50% of the wine. **AGING**

TECHNICAL DATA

RESIDUAL SUGAR : 3,03 ALCOHOL : 14° PH TOTAL ACIDITY : 4,87 : 3,69

