

J. BOUCHON

RESERVA

CARMÉNÈRE

TASTING NOTES

Brilliant dark red with violets notes.
Its has ripened red fruits aromas with a hint of herbal notes, green pepper, and soft dark chocolate notes.
It is also very fruity and has some notes of coffee and dark chocolate at the end because of the aging. Very pleasant in mouth, with a good structure and balance.

Aging potential: It can be enjoyed now or cellared for 4 years or more.
Service Temperature: 16-18°.

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 second week of April.

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

ALCOHOL : 13,5°
PH : 3,60
RESIDUAL SUGAR : 3,16 g/L
TOTAL ACIDITY : 5,11 g/L

DESCRIPTION

VINTAGE : 2022
VALLEY : Maule
BLEND : 100% Carménère

