

J. BOUCHON

RESERVA

CABERNET SAUVIGNON

TASTING NOTES

Deep bright violaceous red.

Pleasant red fruits aromas with a hint of spicy notes as pepper and cumin, it has also some herbal aromas like tobacco.

It is a fruity wine with elegant tennis and toasted notes at the end.

It is very pleasant in the mouth with a good structure and balance, long ending.

Enjoy with all kind of red meats, lamb, steak, rabbit, barbecues, and ripe cheese.

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

Service Temperature: 16-18°C

DESCRIPTION

VINTAGE	: 2022
VALLEY	: Maule
BLEND	: 100% Cabernet Sauvignon

VINEYARD

LAND	: Santa Rosa, 54 Kms from the Pacific Ocean, 61 MASL.
SOIL	: Alluvial soils, with clay and high percent of rounded rocks
YIELD	In the profile.
HARVEST	: 12.000 to 14.000 kg/ha. : Mechanical harvest with grape selection, during the third week of April.

VINIFICATION

FERMENTATION	: In stainless steel tanks at 24-30° during 12 days aprox.
MACERATION	: 10-12 days.
AGING	: 6 months in French oak, 50% of the wine.

TECHNICAL DATA

ALCOHOL	: 13,5°
PH	: 3,55
RESIDUAL SUGAR	: 2,12 g/L
TOTAL ACIDITY	: 5,34 g/L

