

J. BOUCHON

RESERVA

MALBEC

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 tannis, always dominating the ripe berries.

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.

DESCRIPTION

VINTAGE : 2022
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
HARVEST : Mechanical harvest with grape selection during the second week of March.

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 : 3,63
RESIDUAL SUGAR : 3,28 g/L
TOTAL ACIDITY : 4,88 g/L

