

J. BOUCHON

RESERVA

SAUVGNON BLANC

TASTING NOTES

Pale green color.

The nose has intense aromas of citrus fruit with hints of tomato leaf and green apple peel.

On the palate the wine is fruit forward with mineral notes, good freshness, and great acidity.

Ideal to accompany raw fish, fresh vegetables, or as an aperitif.

Aging potential: Until 3 years will maintain a full expression of its fruity notes.

Service Temperature: 9°C.

VINEYARD

LAND : Santa Rosa, 54 Kms from the Pacific Ocean, 61 MASL
SOIL : Alluvial in origin with two layers, one of sandy clay and the other sandy with a high percentage of gravel.
YIELD : 12.000 to 14.000 kg/ha
HARVEST : Mechanical harvest with grape selection during the last week of February.

VINIFICATION

FERMENTATION : In stainless steel tanks at 15°C for 21 days.

TECHNICAL DATA

ALCOHOL : 13°
pH : 2,91
ÁZUCAR RESIDUAL : 1,47 g/L
ACIDEZ TOTAL : 6,08 g/L

DESCRIPTION

VINTAGE : 2023
VALLEY : Maule
BLEND : 100% Sauvignon Blanc

