

J. BOUCHON

RESERVA

ROSÉ

TASTING NOTES

Delicate and elegant salmon color.

The nose is intense, with a wide range of aromas, from white fruits to acid cherry aromas, it presents a floral touch which gives it an elegant and complex character.

In mouth is very fresh, with nerve and elegance.

This Rosé is perfect for appetizers, fresh cheeses, toasts with tomato and garlic, peppers stuffed with feta cheese, green salads and olives.

Aging potential: During 3 years this wine could perfectly maintain its nice color and fruity characters.

Service Temperature: 10°C.

VINEYARD

LAND : Mingre, interior dry land, 45 Kms from Pacific Ocean, 193 MASL.

SOIL : Very old soil, granitic sandy loam, formed from granite from the Coastal Mountains, full of quartz and other minerals.

YIELD : 12.000 to 14.000 kg/ha

HARVEST : Handpicked during the third week of March.

VINIFICATION

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

COLD : 12 hours at 8°C.

MACERATION

TECHNICAL DATA

ALCOHOL : 12,5°

pH : 3,26

ÁZUCAR RESIDUAL : 1,49 g/L

ACIDEZ TOTAL : 4,74 g/L

DESCRIPTION

VINTAGE : 2023

VALLEY : Maule

BLEND : 100% País

