

J. BOUCHON

RESERVA

CARMÉNÈRE / SYRAH

TASTING NOTES

Dark and deep color with purplish notes.

It has some cassis notes with fresh fruits and dark chocolate aromas, combined with spicy notes like black and green pepper.

Well balanced, with the fruitiness of Syrah grapes and spicy notes of Carmenere, having a good body and making it easy to combine with any food.

Enjoy with red and white meats with cooked vegetables. Also is specially recommended with spicy food, like Indian food.

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

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, Carmenere during the third week of April, Syrah 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 : 3,79
RESIDUAL SUGAR : 2,90 g/L
TOTAL ACIDITY : 4,31 g/L

DESCRIPTION

VINTAGE : 2023
VALLEY : Maule
BLEND : Maule 60% Carménère | 40% Syrah.

