# J. Bouchon RESERVA

# **CABERNET SAUVIGNON**

### **TASTING NOTES**

Deep bright violaceus 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:  $16-18^{\circ}\mathbf{C}$ 

### **DESCRIPTION**

VINTAGE : 2023 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 thrid

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 : 3,45 RESIDUAL SUGAR : 3,40 g/L TOTAL ACIDITY : 5,50 g/L



