

# 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 : 2023  
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 thrid 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 : 3,54  
RESIDUAL SUGAR : 3,47 g/L  
TOTAL ACIDITY : 5,16 g/L

