

J. BOUCHON

RESERVA

MERLOT

NOTAS DE CATA

Nice red with brilliant notes.

Ripe fruits like dry plumps mixed with nice aromas of red fruits jams.

You can feel the ripen fruits again in mouth with soft tannins and a very smoothly body. It is very elegant with good acidity, with gives nice freshness at the end.

Goes very well with white meats like chicken, as well as ham, soft cheese, different types of risottos, and pasta served with tomato or mushroom sauce.

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% Merlot

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 third week of March.

VINIFICATION

FERMENTATION : In stainless steel tanks at 24-28°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 : 3,53
RESIDUAL SUGAR : 3,90 g/L
TOTAL ACIDITY : 5,59 g/L

