

# J. BOUCHON

## CARMÉNÈRE

### TASTING NOTES

This attractive purple-coloured wine reveals a complex nose with ripe fruit and spicy aromas that are subtly integrated with hints of mocha and tobacco. The mouth is fresh and juicy with smooth, sweet tannins and superb balance between the fruit and the oak, making this a wine of great complexity and elegance. The structure is robust with well-developed tannins and a long and sophisticated finish.

J.Bouchon Reserva Carmenere is ideal with red meat dishes like beef rib with mashed potatoes, as well as cheese.

Temperature: Autumn/Winter: 16°C (61°F). Spring/Summer: 13°C (55°F).

### VINTAGE AND VINIFICATION

**HARVEST** : The grapes were hand-harvested into 350-kilo bins around the third week of May.

**FERMENTATION** : The fermentation took place in stainless steel tanks at a controlled temperature of up to 28°C (82°F). This process lasted an average of 7.5 days. Three pumpovers were carried out each day and the wine was racked and returned twice halfway through the fermentation. The post-fermentative maceration took place over 10 days.

**AGEING** : 70% of the wine aged for 9 months in second- and third-use barrels, where it also underwent malolactic fermentation. The other 30% matured in stainless steel tanks to contribute a fresh fruit component.

### DESCRIPTION

**VALLEY** : Rapel  
**BLEND** : 100% Carménère

