J. Bouchon

TASTING NOTES

This wine is an intense, deep ruby colour and has black cherry aromas with notes of tobacco and leather. This is a very fruity wine with smooth, pleasant tannins and a long finish.

It is delicious with anything cooked on the barbecue, mature cheese and sweet and sour sauces. It also pairs well with casseroles and dishes with herbs.

Serving temperature: 16°C-18°C.

DESCRIPTION:

APPELLATION:

Maule

VARIETY:

100% Malbec

HARVEST AND VINIFICATION

HARVEST: Manually, into plastic 350-kg bins.

FERMENTATION:

The fermentation took place in stainless steel tanks with automatic temperature control. The post-fermentative

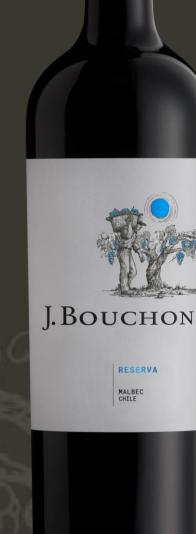
maceration took an average of 10 days.

American and Hungarian oak barrels for an average of 9 AGEING:

months, during which time the malolactic fermentation also took place. The remaining 30% was aged in stainless

70% of the wine was aged in second- and third-use French,

steel tanks to contribute a fruity component to the wine.



MALBEC

