

J. BOUCHON

Reserva



CHARDONNAY 2017

TASTING NOTES

Pale bright yellow.

It presents tropical aromas like ripe bananas and pineapples with some sweet notes of honey.

It is very fruity in mouth and also has a very good body and acidity that gives a pleasant freshness to the wine.

This Chardonnay is an ideal partner for cooked fish and seafood with sauce, like salmon or scallops with sauce. Also pastas cooked with creamy sauces goes very well with this wine.

Better Before: until 3 years will maintain a full expression of it fruity notes.

The perfect temperature for serving is 10°C.

DESCRIPTION

Vintage	: 2017
Valley	: Maule
Blend	: 100% Chardonnay

VINEYARD

Land	: Mingre, interior dry land, 45 Kms from Pacific Ocean, 193 MASL
Soil	: Clayey, sandy loam, formed from granite from the Coastal Mountains
Yield	: 12.000 to 14.000 kg/ha
Harvest	: Mechanical harvest with grape selection during the last week of february

VINIFICATION

Cold maceration	: 16 hours at 8°C
Fermentation	: 18 days in stainless steel tanks at 14-16°C

TECHNICAL DATA

Alcohol	: 13,0°
Ph	: 3,05
Residual Sugar	: 1,43
Total Acidity	: 6,38