

BOUCHON



BLOCK SERIES CARMENERE

It all began towards the end of the 19th century when a young viticulturist from France named Emile Bouchon settled in Chile.

Since that time four generations of the Bouchon family have been creating wines in the Maule Valley. Current incumbent Julio Bouchon and his children carry on the family tradition of creating distinctive, terroir-driven wines including the celebrated País Salvaje (wild País) which is grown in a forest and requires hand harvesting on ladders some of which are 5 meters tall.

The Block Series is all about terroir. Working with small parcels of less than two hectares in an effort to capture the essence of its origins. Harvesting small batches no larger than 8,000 kilos per hectare in order to maintain a higher concentration of colour and structure.

Blend: 100% Carmeneré

Location: Maule Valley

Country: Chile

Vintage: 2016

Alcohol: 14% ABV

Viticulture: Double guyot system, drip irrigation.

Vinification: Cold maceration for 48 hours at 10°C. Fermentation in concrete between 24-28 °C for 12 days. Hot maceration for 8 days.

Tasting Note: Deep intense colour. Rich powerful nose of red and black fruits, cherries and blackberries with a touch of black pepper. In the mouth, it is round and well structured with soft and juicy tannins.

Food Match: Enjoy with all kind of red and white meats, with well spiced vegetables with curry and pepper. Perfect with Indian and Mexican food.

Altitude:	193 MASL	Organic:	No
RS:	1.65 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	12 months French	Vegan:	Yes



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