

BOUCHON

CANTO NORTE



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.

Inspiration for the Canto Norte is drawn from the family's winemaking origins of Bordeaux, using key Bordeaux grapes.

Blend: 50% Merlot, 25% Cabernet Sauvignon and 25% Cabernet Franc

Location: Maule Valley

Country: Chile

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: Cabernet Sauvignon and Merlot from Santa Rosa, 54 kms from Pacific Ocean, 61 MASL. Cabernet Franc from Mingre, 45 kms from Pacific Ocean, 193 MASL. Double guyot system, Drip irrigation.

Vinification: Fermentation in concrete tanks, between 24-26°C for 10 days. Post fermentation maceration. Aged for 12 months in concrete tanks.

Tasting Note: Ripe red fruit with flavours of blueberry and damson, laced with cedar are supported by an elegantly-framed tannic structure and cleansing acidity on the palate.

Food Match: Perfect with game, casseroles and strong mature cheese.

Altitude:	61-193 MASL	Organic:	No
RS:	2.56 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes



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