

# BOUCHON

## CANTO SUR



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.

Canto Sur is inspired by classic Chilean grape varieties that the Bpuchon family found when they moved from Bordeaux to Maule.

**Blend:** 50% Carmenere, 25% Carignan and 25% País

**Location:** Maule Valley

**Country:** Chile

**Vintage:** 2018

**Alcohol:** 13.5% ABV

**Viticulture:** For Carmenere double guyot system, drip irrigation and for País and Carignan bush vines, uncrafted, dry farming. Handpicked with cluster selection.

**Vinification:** Fermentation in concrete tanks, between 24-26°C for 12 days. Aged for 6 months in concrete tanks.

**Tasting Note:** Brilliant red with violet tints; a complex nose of red and black fruits with warm, spicy notes leads to a fresh, clean palate with ripe fruit and an elegant finish, notable for its refreshing acidity driving the flavours along.

**Food Match:** Enjoy with pastas with meat sauce, paellas, rabbit stew with couscous, bean stew and mature cheeses.

Altitude:	193 MASL	Organic:	No
RS:	2.86 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes
Awards:	2018 – 92 pts Tim Atkin		



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