



BOUCHON BLOCK SERIES CARMENERE 2016

REGION: Maule Valley, Chile

APPELLATION: Maule Valley

YIELD (HI/Ha): 55 hl/ha

BLEND: 100% Carménère

WINEMAKER: Christian Sepúlveda

VINEYARD

This wine is produced with grapes from the 22, 27 and 28 Quarters of Bouchon's Mingre Estate vineyards located 45 km from the Pacific Ocean, 193 MASL, in the secano interior of the Maule Valley. These vineyards have minimum irrigation, poor and clayey soils with the presence of rocks, and a climate with warm days and cold nights, which provides structure and complexity.

VITICULTURE

Double guyot system, drip irrigation.

Harvest: handpicked in boxes of 12 kg during second week of April.

WINEMAKING

Cold maceration for 48 hours at 10°C.

Fermentation in concrete tanks between 24-28 °C for 12 days.

Hot maceration for 8 days.

Aging 70% in foudre and 30% in French oak barrels for 12 months.

TASTING NOTES

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.

www.bouchonfamilywines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes