



BOUCHON CANTO SUR 2018

REGION: Maule Valley, Chile

APPELLATION: Maule Valley

YIELD (HI/Ha): 55hl/ha

BLEND: 70% Carmenere, 15% Carignan, 15% Pais

WINEMAKER: Christian Sepúlveda

VINEYARD

Mingre, dry costal area, 45 km from the Pacific Ocean, 193 meters above sea level.

Red granite with high iron oxidation and high amount of minerals such as quartz. Excellent hydric reserve due to its clay content, which allows for an unirrigated regimen.

VITICULTURE

For Carmenere double guyot system, drip irrigation and for Pais and Carignan bush vines, uncrafted, dry farming, organic without certification. Handpicked harvest with cluster selection: Pais during the last days of March, Carignan first week of April and Carmenere last week of April.

WINEMAKING

Canto Sur is inspired by classic Chilean grape varieties that the Bouchon family found when they moved from Bordeaux to Maule in the 19th century.

Fermentation in concrete tanks between 24-26°C for 12 days. Hot maceration during 5 days. Aged for 6 months in concrete tanks.

TASTING NOTES

Brilliant red with violet reflections.

It presents a complex nose, with red and black fruits and warm, spicy notes.

Fresh, clean palate with ripe fruit and an elegant finish.

www.bouchonfamilywines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes