



## BOUCHON FOYE CARMENERE 2018

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**REGION:** Maule Valley, Chile  
**APPELLATION:** Maule Valley  
**YIELD (HI/Ha):** 94 hl/ha  
**BLEND:** 100% Carmenera  
**WINEMAKER:** Christian Sepúlveda

### VINEYARD

Santa Rosa, 54 kms from the Pacific Ocean and 61 meters above sea level.  
Alluvial soil, with clay and high percent of rounded rocks in the profile.

### VITICULTURE

Old VSP-trained mass selection vineyards, flood irrigation, balanced growth.  
Mechanical harvest with grape selection during the last week of April.

### WINEMAKING

Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.  
Micro-oxygenation with staves during malolactic fermentation.

### TASTING NOTES

Deep red-violet colour; the nose shows black pepper-laced red and dark berried fruits leading to a relatively full-bodied palate with smooth tannins and a great refreshing acidity that contributes to a long finish.

[www.bouchonfamilywines.com](http://www.bouchonfamilywines.com)



**CLOSURE:** Screw cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes