

# J. BOUCHON

*Reserva*



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## SAUVIGNON BLANC 2018

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### TASTING NOTES

It is clean and bright pale yellow, with some green notes.

It presents a high intensity, with nice aromas of citric fruits like grapefruit mixed with some tropical fruit notes, which gives a pleasant freshness on the nose.

It is very fresh and young, with a good body and acidity. Its large ending invites to continue enjoying it.

*Enjoy with any kind of fish whether grilled, baked or raw and seafood in all variations goes very well with this kind of wine, combining the fresh and mineral notes from the food and the wine in perfect harmony.*

*Best before: It is recommended for serving it now, but until 3 years it could maintain its personality with mineral and fresh notes.*

*It is better, if it is served at 9°C.*

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### DESCRIPTION

Vintage	: 2018
Valley	: Maule
Blend	: 100% Sauvignon Blanc

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### VINEYARD

Land	: Santa Rosa, 54 Kms. from Pacific Ocean, 61 MASL
Soil	: Alluvial soil, with clay and high percent of rounded rocks in the profile
Yield	: 12.000 to 14.000 kg/ha
Harvest	: Mechanical harvest with grape selection during the first week of march

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### VINIFICATION

Cold maceration	: 6 hour at 10°C
Fermentation	: In stainless steel tanks at 15-17°C for 25 days

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### TECHNICAL DATA

Alcohol	: 13,0°
Ph	: 3,09
Residual sugar	: 1,18
Total acidity	: 5,43

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