



# J. BOUCHON

## LAS MERCEDES ENSAMBLAJE



<b>Vintage</b>	: 2007
<b>Blend</b>	: 45 % Cabernet Sauvignon, 40 % Syrah and 15 % Malbec
<b>Valley</b>	: Maule
<b>Vineyard</b>	: Carmenere comes from Santa María de Mingre that has soils very poor in organic matter and rich in minerals, which gives the wine more structure and elegance. Syrah and Malbec come from Santa Rosa that has sandy soils with stones which gives some floral aromas to the wine.
<b>Yield</b>	: 6.000 Kg/ha
<b>Harvest</b>	: Handpicked in plastic boxes of 16 kg, Malbec and Syrah the second week of April and Cabernet Sauvignon the first week of May.
<b>Vinification</b>	: Hand selected clusters, with a double selection of grapes, to avoid small grapes and stems. Cold maceration for 48 hours, before starting alcoholic fermentation is done. Then is fermented with selected yeasts in concrete tanks between 24 - 30°C for 12 days. A second maceration is done for 10-12 days after alcoholic fermentation and before malolactic fermentation starts. When this second fermentation is done, natural decantation is made for cleaning the wine, and afterwards aging in barrels.
<b>Aging</b>	: 12 months in first and second use French oak barrels.



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## Technical Data

Alcohol	: 14,0
Ph	: 3,47
Residual Sugar	: 2,24
Total Acidity	: 3,46

## Tasting Notes

Color	: Deep ruby red color
Aroma	: Nice aromas of black fruits, like black currant and blackberries, mixed with coffee and chocolate notes coming from the aging.
Flavour	: It is concentrated in mouth, having a full body at mid palate, with firm but soft and round tannins. It repeats the same flavours of the black fruits smelled, with a good structure and balance that makes it a very pleasant wine to drink.
Enjoy with	: All kind of well done meats, such as lamb, deer, wild boar, hare, cooked in a wine sauce. You also can enjoy it as the wine by itself or with some mature cheeses.  It is recommended to be decanted for 30 minutes before serving it and the optimal temperature for consuming it is at 18°C.
Aging potential	: It is a wine that can be enjoyed now, but it can be kept 10 years or more.