

20
24

J. BOUCHON Canto Sur

 **CATEGORY:** Unexpected Reds



Pack Size: 12/750ml
UPC: 835603002256

OVERVIEW

CantoSur is a tribute to the Bouchon family's new roots in Chile. This blend echoes Chile's historic and signature varietals, blending Carmenere, Carignan and old vine Pais.

VINTAGE

RAINFALL: 27.6 inches/year

BLOOM: October 2023

WEATHER: Winter was characterized by above-average rainfall (30%+), somewhat late flowering, and no spring frosts. This season was characterized by some rain and low temperatures. Summer maximum temperatures were more moderate than in previous vintages, allowing for a slower final ripening phase, resulting in very pronounced natural acidity and ripe tannins.

HARVEST: Carignan during the fourth week of March, Pais the third week of April, and Carménère the second week of April.

GRAPES: Average Brix 23

SITE

Mingre, dry coastal area of Maule Valley, 28 miles from the Pacific Ocean.

ELEVATION: 630 ft.

SOILS: Red granite with high iron oxidation and high amount of minerals such as quartz. Excellent hydric reserve due to its clay content, which allows a nonirrigated regimen

VINES: 4000 plants/ha | Average age of vines: 52 years

YIELDS: 8 to 9 tons per hectare

**50% Carmenere, 25%
Carignan, 25% Pais**

Mingre, Maule Valley, Chile

13% Alc. by Vol.



92 pts - Tim Atkin

CHILE



TASTING NOTES

Aromas of Mediterranean herbs, violet and red fruit on the nose lead to great acidity and juiciness on the palate. Finish is lively and the perfect balance of freshness and rusticity.

PAIRING SUGGESTIONS

Enjoy with steak, barbeque, and aged cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Hand picked with cluster selection. Fermented in old cement tanks at 75.2–78.8°F, with 30% of the total with whole clusters. The wine is fermented with native yeasts for 14 days. 5 days maceration post fermentation.

AGING: Aged for 6 months

PH: 3.57 | **TA:** 4.95