

Boutinot

WINES

GE, 2017

The maximum expression of biodynamic agriculture where the energy of the cosmos, where the earth and man get together.



EML14	D.O Colchagua Valley	Chile
Red	14.7% ABV	Cork
37% Syrah, 37% Carmenere, 18% Cabernet Sauvignon, 4% Garnacha, 2% Malbec, 2% Mourvedre		

HOW IT'S MADE

The first stage of reception includes placing the fruit on a conveyor belt to select the fruit and eliminate any leaves or damaged bunches. The clean bunches are destemmed and placed on a second belt where the individual grapes are selected by size and then pass on to a vibrating table to achieve a perfect selection. The grapes then drop gently into the tanks by gravity and undergo an 8° pre-fermentation cold maceration for 5 days. Alcoholic fermentation takes place in stainless steel tanks and begins spontaneously with native yeasts. Temperatures are maintained at 24°–26°C and extraction is managed through pumpovers determined by enological criteria. The new wine undergoes a post-fermentation maceration at an average temperature of 22°–24°C for 5–7 days, as determined by tastings. The total maceration time is 25–30 days. Malolactic fermentation takes place naturally in oak barrels, where the wine ages for 16 months. This wine was naturally fined and stabilized without treatments and was minimally filtered with a 3–5-micron cartridge prior to bottling.

TASTING NOTES

Bright plum red in color. This wine has an elegant nose with floral notes recalling violets and lavender along with fruity notes of plums and blackberries. The palate echoes the fruit found on the nose and offers spice notes from the French oak along with vibrant acidity that lends juiciness, lively tannins, and a long, persistent finish.

FOOD MATCH

Ideal with all types of roasted, braised, or grilled red meats such as beef and lamb, as well as duck and others.

AWARDS

96 Points
James Suckling

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	6 x 750 mL
Bottle Barcode	N/A
Case Weight	N/A
Case Barcode	N/A
Capsule Type	Aluminum
Pallet Details	70 cases per pallet / 5 layers