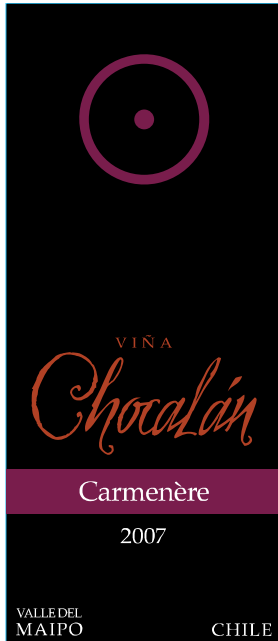


Carmenère Selección 2007



Information

Producer	Viña Chocalán
Name	Carmenère
Vintage	2007
Appellation	Maipo Valley, Melipilla Region
Vineyard source	Viña Chocalán estate Vineyard, hillside
Composition	100% Carmenère

Vineyard

Age of vines	11 years
Soil type	60 % chalky well drained soil, 40 % deep well balanced
Canopy management	No deleafing, lateral growth removal, green harvest at 80 % veraison
Yield	10.000 kilograms per hectare (4.6 tons per hectare)

Chemical analysis

Alcohol	14.00 % by vol.
pH	3.70
Residual sugar	2.76 g/l
Volatile acidity	0.41 g/l
Total acidity	4.58 g/l (tartaric acid)

Winemaking

Harvest	Grapes are hand picked on the estate during the second week of May and gently destemmed. All movements are carried via gravitational flow.
Vinification	Cold maceration of whole grapes for 3 days. The juice is then inoculated with natural yeast and then fermented in stainless steel tanks at 30°C.
Pressing	Free run juice only
Ageing	80% of the wine in stainless steel tanks, and 20 % in oak barrels for 6 months.
Fining and filtration	Light fining and filtered

Winemaker's comments

Ruby red color with a delightful crimson rim. The nose is extremely fruity, remember black cherry, blackberry, chocolate mixed with spices.

In the mouth Carmenère Selección is ample and concentrated with velvety tannins and good acidity.

It is an elegant Carmenere which offer a long and persistent finish

