

# Malvilla

## Chardonnay 2012



<b>Producer</b>	Viña Chocalán
<b>Vintage</b>	2012
<b>Appellation</b>	San Antonio Valley
<b>Composition</b>	100% Chardonnay. 50% Clon 4 and 50% Clon 5
<b>Sku</b>	7804603-660820

### Vineyard

<b>Age of wine:</b>	7 years.
<b>Soil type:</b>	Clay soils, brownish-gray color.
<b>Climate:</b>	Cool cold climate. Refreshing breeze coming from the Pacific Ocean (at 4 Km distance). Temperatures: min: 8-10°C and max: 18-20°C between December- March.

### Chemical Analysis

<b>Alcohol</b>	14,0 %
<b>Total Acidity,</b> expressed in sulfuric acid	4,16 g/l
<b>pH</b>	3,16
<b>Residual Sugar</b>	1,4 g/l

### Winemaking

<b>Harvest</b>	Hand-picked grapes during the third and four week of April.
<b>Vinification</b>	Selection of the grapes and a whole cluster pressing, with 8 hours of skin contact at cold temperature in the press. This process is followed by a lees maceration of the must in tanks and the addition of selected yeasts for developing the alcoholic fermentation, at 14°C – 15° C. 60% of the wine is fermented in stainless steel tanks, and the other 40% is removed to French oak barrels.
<b>Ageing</b>	40% of the wine was barrel fermented in first use French Oak barrel aged for 8 months. The remainder spent its life in stainless steel tanks without contact with oak and waited to be blended with its oaky sibling.No Malolactic fermentation.



### Winemaker's comments

Golden color with light green highlights. Aromas on first impression are focused on the minerals and fruits complexity, guava, melons, almonds, hazelnuts and honey notes, perfectly assembled with some notes of smoke added by the highest quality oak barrels. Fresh and smooth on the palate, fruity and saline, well structured and unctuous. Elegant, delicate and with a long finish.

**Suggestions:** Serve at 12°C. Seafood with sauce or cheese such as shrimps scallops or crabs. Rich fish with sauce, tuna or salmon. Roast chicken or pastas with seafood.

### Awards



Silver Medal – Decanter World Wine Awards 2013