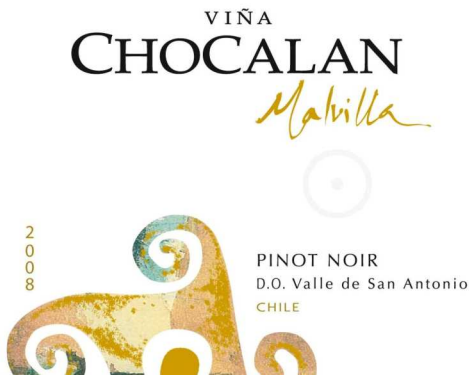


VIÑA  
**CHOCALAN**  
*Malvilla*

## Pinot Noir 2008



<b>Producer</b>	Viña Chocalán
<b>Vintage</b>	2008
<b>Appellation</b>	San Antonio Valley
<b>Composition</b>	100% Pinot Noir
<b>SKU</b>	7804603-660837

### Vineyard

<b>Age of vines:</b>	6 years.
<b>Soil type:</b>	Clay soils, brownish-gray color
<b>Climate:</b>	Cool cold climate. Refreshing breeze coming from de Pacific Ocean (at 4 Km distance). Temperatures: min: 8-10°C and max: 18-20°C between December- March.

### Chemical analysis

<b>Alcohol</b>	13.5%
<b>Total Acidity,</b> expressed in sulfuric acid	2.84 g/l
<b>pH</b>	3.95
<b>Residual sugar</b>	3.05 g/l

### Winemaking

<b>Harvest</b>	Grapes were handpicked during the first day of April.
<b>Vinification</b>	Pelicular maceration during 12 days. Cold maceration of the grapes in stainless steel tanks. The juice is then inoculated with selected yeasts and fermented in open tanks at 24°C-25°C, with pigeage. Malolactic fermentation in french oak barrels.
<b>Ageing</b>	8 months french oak barrels

### Winemaker's comments

Bright purple red color. Red berries and slightly candied cherry flavours. A medium-bodied and silky wine that ignites sensations. Graceful approach of dry fruits and spices, enhanced by light charming woody notes. The exceptionally cool terroir of Malvilla in San Antonio valley reflects the lingering freshness and elegance of this wine.

**Suggestions:** Serve at 15-16°C. Pairs with tuna, salmon, albacore, sardines, duck and pork. Sushi and risotto of vegetables.

### Awards:

La Cav Guide 2011: 87 points