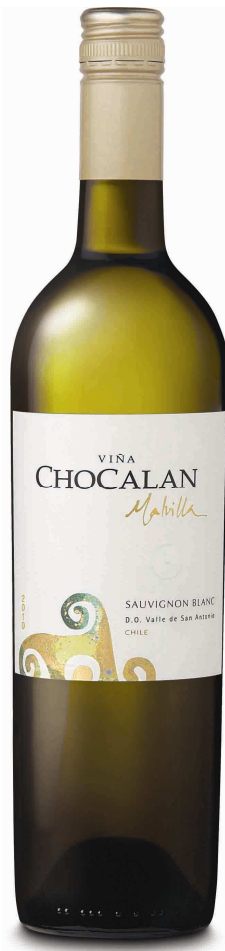
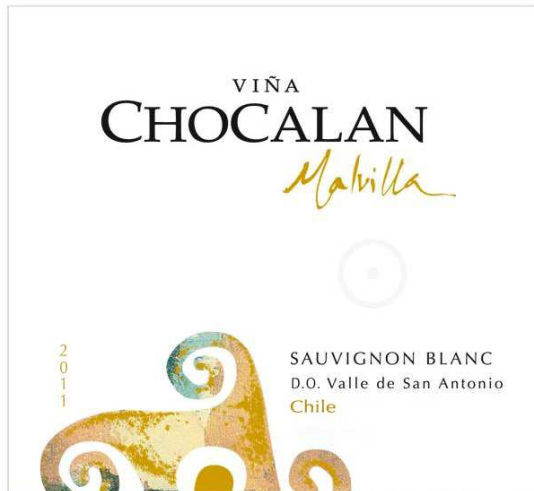


VIÑA
CHOCALAN
Malvilla

Sauvignon Blanc 2011



Producer	Viña Chocalán
Vintage	2011
Appellation	San Antonio, Malvilla vineyards, faces the ocean (4 km)
Composition	100% Sauvignon Blanc
Sku	7804603-660806

Vineyard

Age of vines	6 years
Soil type	Clay soils, brownish-gray color
Climate:	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

Alcohol	13.0% by vol.
Total Acidity, expressed in sulfuric acid	4.56 g/l
pH	2.98
Residual sugar	0.83 g/l

Winemaking

Harvest	Grapes are handpicked during the first weeks of April.
Vinification:	Selection of the grapes, crushing and 6 hours of skin contact at cold temperature in the press. This process is followed by a lees maceration of the must in tanks. Reductive fermentation in stainless steel tanks (12-14°C). After fermentation is over, maceration on the lees during 2 months.

Winemaker's comments

Pale yellow color with green high-lights.

It shows very expressive and fresh aromas; gooseberries, pink grapefruit and needle, framed by a

Salty and mineral character. A medium body and a well balanced structure, are supporting a fine acidity. A fresh and lingering finish.

Suggestions: Serve at 8°C. As an appetizer. Great with oysters, octopus Carpaccio. Parma ham. Goat Cheese with chilli. Green Salads.