

Malvilla

Sauvignon Blanc 2012



Producer Viña Chocalán
Vintage 2012
Appellation San Antonio, Malvilla vineyards, faces the ocean (4 km)
Composition 100% Sauvignon Blanc
Sku 7804603-660806

Vineyard

Age of vines 7 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, 4.36 g/l
expressed in sulfuric acid
pH 3.2
Residual sugar 1.45 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

Greenish yellow colour. Mineral and saline aromas accompanied by pink grapefruit, white flowers and citrus notes with a touch of white pepper and green gooseberries.
Intense, mineral and fruity, with volume and weight, an acidity that gives freshness and length.

Suggestions: Serve at 8°C. It goes great as an appetizer. With oysters, octopus carpaccio. Parma ham. Goat Cheese with chilli. Green Salads.

Awards:

PREMIOS:



Bronze Medal – Internacional Wine Challenge
92 puntos – Guía Descorchados (Chile)
91 puntos – Guía La Cav (Chile)
91 puntos/ Ganador – Guía Mujer & Vino (Chile)