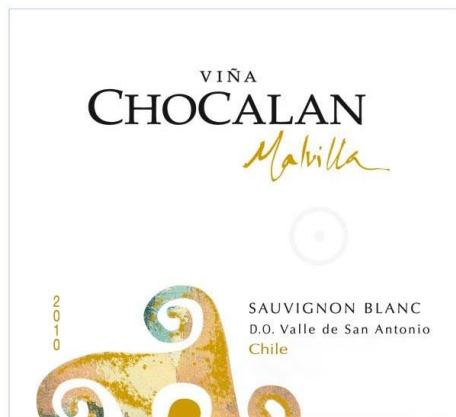


VIÑA  
**CHOCALAN**  
*Malvilla*

## Sauvignon Blanc 2013



<b>Producer</b>	Viña Chocalán
<b>Vintage</b>	2013
<b>Appellation</b>	San Antonio, Malvilla vineyards, faces the ocean (4 km)
<b>Composition</b>	100% Sauvignon Blanc
<b>Sku</b>	

### **Vineyard**

<b>Age of vines</b>	8 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% by vol.
<b>Total Acidity,</b> expressed in sulfuric acid	4.9 g/l
<b>pH</b>	3.16
<b>Residual sugar</b>	1,8 g/l

### **Winemaking**

<b>Harvest</b>	Grapes are handpicked during the second weeks of April.
<b>Vinification:</b>	Selection of the grapes, crushing and 14 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 (11-12°C). After fermentation is over, maceration on the lees during 2 months.

### **Winemaker's comments**

Light, bright yellow color. Classic gooseberry aroma and zesty citrus undertones are enhanced by an elegant hint of fine herbs, grape fruits and mint flavors with a stony minerality.

Its crisp, fruity flavor has a clean, well structured balance with a complex, textured long finish

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

### **Awards**