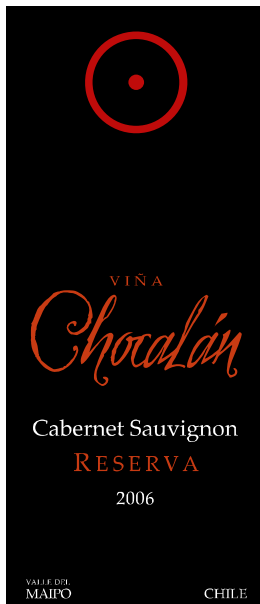




Cabernet Sauvignon Reserva 2006



Information

Producer:	Viña Chocalán
Name:	Cabernet Sauvignon Reserva
Vintage:	2006
Appellation:	Maipo Valley, Melipilla Region
Vineyard source:	Viña Chocalán estate vineyard, hillside
Composition:	85% Cabernet Sauvignon 10% Cabernet Franc 5% Petit Verdot

Vineyard

Age of vines:	10 years
Soil type:	Granite
Canopy management:	No deleafing, lateral growth removal, green harvest before veraison.
Yield:	8,000 kilograms per hectare

Chemical analysis

Alcohol:	14.2% por vol.
pH:	3.70
Total acidity:	5.25 g/l (tartaric acid)
Residual sugar:	2,44 g/l
Volatile acidity:	0.51 g/l

SKU

7804603-660646

Winemaking

Harvest:	Grapes are hand picked on the estate during the first week of April, and gently destemmed. All movements are carried via gravitational flow.
Vinification:	Cold maceration of whole grapes for 5 days. The juice is then inoculated with natural yeast and then fermented in stainless steel tanks at 26°C, followed by post fermentation.
Pressing:	Free run juice only.
Ageing:	Malolactic fermentation in barrels: 100% French 100% of the blend is aged in barrels for 12 months.
Fining and filtration:	Light fining and filtered.

Winemaker's comments

Fresh fruit aromas of blackcurrant and prune, well balanced with smoked coffee and spices tones.

This elegant wine shows ripe tannins and good structure all the while surrounded by long and persistent final.

