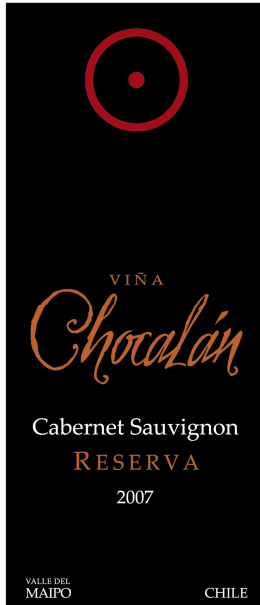




Cabernet Sauvignon Reserva 2007



Information

Producer:	Viña Chocalán
Name:	Cabernet Sauvignon Reserva
Vintage:	2007
Appellation:	Maipo Valley, Melipilla Region
Vineyard source:	Viña Chocalán estate vineyard, hillside
Composition:	90% Cabernet Sauvignon 10% Cabernet Franc

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:	14.5% por vol.
pH:	3.62
Total acidity:	5.17 g/l (tartaric acid)
Volatile acidity:	0.49 g/l
Residual sugar:	2.88 g/l

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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

2007, a great vintage!

Our Cabernet Sauvignon, as the perfect illustration of an exceptional harvest, showing concentration and maturity.

Deep color, shining bright red reflects. The spicy and fruity nose is clean and fresh.

The full-bodied mouth is due to the ripe and subtle tannins added to an intense fruity flavour.

You can enjoy this wine now or keep in your cellar 3 or 4 years.

