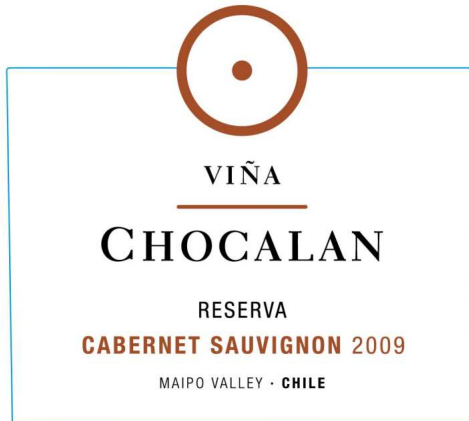




VIÑA

CHOCALAN

Cabernet Sauvignon Reserva 2009



Vintage: 2009
Composition: 85% Cabernet Sauvignon, 5% Cabernet franc, 4% Merlot, 4% Syrah, 2% Petit Verdot
D.O.: Maipo Valley
Location: Chocalán, Melipilla area
SKU: 7804603-660646

Vineyard

Age of the vines:
Soil: Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate: Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river.
Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol: 14,5 % vol.
Total Acidity, 3,67 g/l
expressed in sulfuric acid
pH: 3,5
Residual Sugar: 3,21 g/l

Winemaking

Harvest: Hand-picked grapes during the second week of May.
Fermentation: Meticulous raw and berries selection on the sorting table.
Cold prefermentative maceration at 8°C during 8 days, in stainless steel tanks.
Alcoholic Fermentation takes place at 26-28°C, with selected yeasts. After fermentation is ended, the wine stays between 6 to 8 days in contact with the skins.
Ageing: 80% aged in french oak barrels and 20% in american oak barrel for 12 months.

Winemaker's Comments

Deep ruby-red color.
Black juicy fruit aromas and confiture framed with some minthy hints. It tastes soft and licorice. Plenty of ripe blackberries, blueberries and plums, smoky and spicy notes.
Well balanced and generous with a beautiful acidity and firm tannins.
Good volume and a long finish.

Suggestions: Serve at 17° C. It pairs with lamb, red meat, game meat, or cheeses.

Awards:

Diamond Awards - Wine & Food Contest Qingdao China