



VIÑA

CHOCALAN

## Cabernet Sauvignon Reserva 2010



**Vintage:** 2010  
**Composition:** 85% Cabernet Sauvignon, 8 % Syrah, 5% Cabernet Franc, 2% Petit Verdot.  
**D.O.:** Maipo Valley  
**Location:** Chocalán, Melipilla area  
**SKU:** 7804603-660646

### Vineyard

**Age of the Vines** 13 years  
**Origin:** Viña Chocalán  
**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,** expressed in sulfuric acid 3,58 g/l  
**pH:** 3,5  
**Residual Sugar:** 2,77 g/l

### Winemaking

**Harvest:** Hand-picked grapes during the second week of April.  
**Fermentation:** Meticulous grapes and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 7 days, in stainless steel tanks. Alcoholic fermentation takes place at 26-28°C. with selected yeasts. After fermentation is ended, the wine stays for 6 – 8 days in contact with the skins.  
**Ageing:** 80% aged in French and American oak barrels for 12 months.

### Winemaker's Comments

Deep ruby-red color. This Cabernet shows black cherry, cassis and spicy notes that give freshness to the wine. Soft graphite aromas, vanilla and hazelnuts due to the ageing in oak barrels. Good volume and well structured, soft tannins. Good balance. An elegant wine with a lingering finish.

**Suggestions:** Serve at 17°C. It pairs with cheese, Emmental or Brie. Meat pies, red meats, lamb, pork, deer, and wild boar. "Empanadas".

### Awards



Gold medal - Concours Mondial de Bruxelles 2012