



VIÑA

CHOCALAN

## Cabernet Sauvignon Reserva 2011



<b>Vintage:</b>	2011
<b>Composition:</b>	85% Cabernet Sauvignon, 8 % Syrah, 5% Merlot, 2% Petit Verdot.
<b>D.O.:</b>	Maipo Valley
<b>Location:</b>	Chocalán, Melipilla area
<b>SKU:</b>	7804603-660646

### Vineyard

<b>Age of the wine</b>	13 years
<b>Origin:</b>	Viña Chocalán
<b>Soil:</b>	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
<b>Climate:</b>	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

<b>Alcohol:</b>	14,0 % vol.
<b>Total Acidity,</b> expressed in sulfuric acid	3,76 g/l
<b>pH:</b>	3,6
<b>Residual Sugar:</b>	3,0 g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes during the last week of April.
<b>Fermentation:</b>	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.
<b>Ageing:</b>	80% aged in French and American oak barrels for 10 -12 months.

### Winemaker's Comments

Deep cherry red colour. Aromas with spicy and fruity character, cassis, cedar, smoky tones, chocolate and hazelnuts with red fruits and plums. Good balance, structure and concentration. Fresh and juicy with ripe tannins and a long finish.

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

