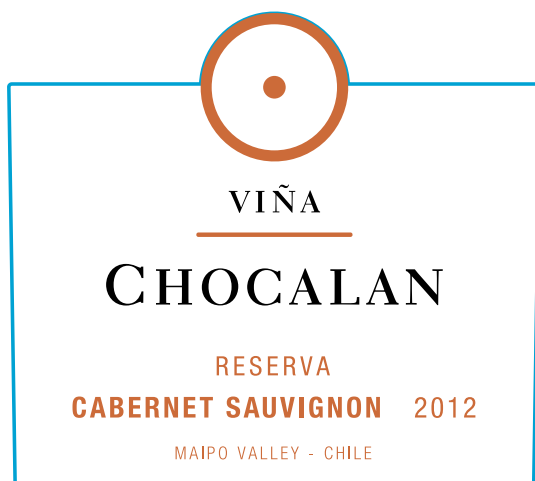




VIÑA

CHOCALAN



Cabernet Sauvignon Reserva 2012

Name:	Cabernet Sauvignon Reserva
Vintage:	2012
DO:	Maipo Valley Chocalán, Melipilla area
Location:	85% Cabernet Sauvignon, 10% Merlot ,
Composition:	5% Petit Verdot

Vineyard

Age of Wine:	14 years
Soil:	Piedmont soil of the Coastal Mountain range. Granitic 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 % vol.
Total Acidity:	3,45 g/l
Expressed in sulfuric acid	
pH:	3,7
Residual Sugar:	2.7 g/l

Winemaking

Harvest:	Hand-picked grapes during the last 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% of the wine was barrel malolactic fermented in French and American oak from second, third and fourth use , then barrel aged for 10-12 months. The remainder spent its life in stainless steel tanks and waited to be blended with its oaky sibling.

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".

Awards

Descorchados- 90 points

