



VIÑA

CHOCALAN

Carmenère Reserva 2009

MAIPO VALLEY



Vintage:	2009
Composition:	85% Carmenère 2009 Maipo, 15% Cabernet Franc 2008
Ageing:	80% of the blend has been aged in French and American oak for 12 months.
D.O.:	Maipo Valley
Location:	Chocalán, Melipilla area
SKU:	7804603-660677

Vineyard

Origen:	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.
pH:	3.67
Total Acidity:	3.92 g/l
Residual Sugar:	2.98 g/l

Winemaking

Harvest:	Hand-picked grapes during the second week of May.
Fermentation:	Meticulous raw and berries selection on the reception stand. Cold prefermentative maceration at 8°C during 3 days, in stainless steel tanks. Fermentation at 26-28°C. The wine stays in tanks for 15 to 28 days.
Ageing:	100% was aged in French and American oak barrels during 10-12 months.

Winemaker's Comments

Deep ruby-red color.

The wine shows ripe black berries flavors, Morello cherry, plum and clove, with light tones of cedar on a layer of spices.

Fig and bitter chocolate notes.

Smooth and elegant tannins in mouth, our Carmenère Reserva is well-balanced, plenty of flavors, with a good volume and a long and fruity finish.

Serving suggestions: Serve at 17°C. Decanting is recommended. Serve at ambient temperature. It goes well with lamb, game meat, vegetarian curry, or cheeses.